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OPEN HOUSE SUN. 3/17 | 12-3PM

239 Oneck Road, Westhampton Beach \$2,975,000 | Sited on 2+ private acres in the estate section of Westhampton Beach. Water views, pool, tennis and bulkhead. Web# H33425. Lynn November 631.680.4111



OPEN HOUSE SAT. 3/16 & SUN. 3/17 | 11AM-2PM

26 Ocean View Avenue, Southampton \$2,195,000 | Southampton Nantucket-style home with 4 sunny bedrooms, Gunite pool and stone patios. Web# H15057. David Donohue 631.204.2715



OPEN HOUSE SUN. 3/17 | 12-1:30PM

1802 Noyac Path, Sag Harbor | \$1,890,000 Unique home on 7.2 acres includes 4 bedrooms, 3.5 baths, pool, waterfall, room for tennis and additional home. Web# H41412. Constance Porto 631.723.2721



OPEN HOUSE SAT 3/16 & SUN. 3/17 | 12-2PM | 25 Sheppard St, Quogue | \$1,675,000 Circa 1900 with 6 bedrooms, 5 baths, living room, 2 fireplaces, dining room and spacious kitchen. Web# H21148. Kent Rydberg 631.288.6244



OPEN HOUSE SAT. 3/16 & SUN. 3/17 | 11AM-3PM | 134 Spring Pond Lane, Southampton | \$1,599,000 A 6-bedroom, 5.5-bath Traditional, with vaulted living room ceiling, eat-in kitchen, formal dining room and garage. Web# H21063. Diane West 516.721.5199



OPEN HOUSE BY APPOINTMENT Southampton Village | \$1,599,000 A 1920s renovated home, boasts 4 bedrooms, 3.5 baths, 2 masters, kitchen with new appliances, finished basement with bath, heated Gunite pool, garage and pool house. Minutes to the village, 1 mile to ocean. Web# H54496. Lori Barbaria 516.702.5649 | lbarbaria@elliman.com



OPEN HOUSE SAT. 3/16 | 12-1:30PM 1906 Montauk Hwy, Amagansett Dunes | \$929,000 | This 5-bedroom beach cottage has bay and ocean views. Open floor plan with renovated kitchen. A wall of glass doors lead out to decks. First floor has 3 guest bedrooms, 2 baths and sauna. Great rental history. Web# H51494. Dawn Neway 203.809.4688



OPEN HOUSE SAT. 3/16 | 11AM-1PM 59 Navy Road, Montauk | \$798,500 This 2-bedroom, 2-bath cottage on Navy Beach features amazing sunsets over the bay from your front porch. Close to thousands of acres of preserve along miles of unspoiled beachfront. Web# H37880. Arlene Tesar 631.329.9400



OPEN HOUSE SAT. 3/16 | 1-3PM & SUN. 3/17 | 2-4PM | 65 Old Depot Road, Quogue | \$715,000 This Farmhouse features 8 rooms, gazebo, front enclosed porch, mud room, dining room, 2-car garage and located in the Village of Quogue. Web# H11815. Adriana Jurcev 631.723.4125



OPEN HOUSE SAT. 3/16 | 11:30-12:30PM 28 E. Point Lane, Hampton Bays \$589,000 | Charming home on a great piece of property in Rampasture Point features bedrooms, 2 baths, and eat-in kitchen. Web# H53483. Constance Porto 631.723.2721



OPEN HOUSE SAT. 3/16 & SUN. 3/17 | 12-4PM | Eastport | \$359,000 Picturesque, private setting and manicured landscaping with 2 bedrooms, 2.5 baths fireplace and garage. Web# H42499. Allen Piliero 631.335.1996



STYLISH WAINSCOTT SANCTUARY Wainscott | \$2,025,000 | Sanctuary on 1.2 acres, 5 bedrooms, 2 masters, one on main floor. Completely renovated, new chef's kitchen, wide plank bleached floors, finished basement, 2-car garage with studio above. Heated, fenced pool. Web# H18492. Lori Barbaria 516.702.5649 | lbarbaria@elliman.com



PRIVATE ENCLAVE Southampton | \$1,675,000 Turn-key getaway on private lane with water views that features 4 bedrooms, 5.5 baths, finished basement, wet bar, gym, heated pool and detached pool house. Web# H41644. David Donohue 631.204.2715



A RARE OFFERING Water Mill South | \$1,595,000 One of the last pieces of land with room for up to a 4,000 sf primary home with room for a pool. Water rights. Keep your boat on private community dock with access to the bay and ocean. Mature trees line the property. Web# H7009. Paul Brennan 631.537.4144



STYLISH AND SPACIOUS East Quogue | \$1,395,000 Amazing home features 8 bedrooms, 4.5 baths, and 2 great rooms with fireplace. Ideal residence for relaxation. Web# H19255. Ann Pallister 631.723.2721



STYLE AND COMFORT East Hampton | \$1,295,000 | Inviting 4-bedroom, 3-bath home set on 1.3 landscaped acres with heated pool, decking, large living room, dining room and new chef's kitchen. The master en suite provides you with great privacy from any of the 3 guest bedrooms. Web# H29672. Jane Morris 631.537.4162



VILLAGE TRADITIONAL Sag Harbor | \$899,000 | This 5-bedroom, 2.5-bath Traditional home is energy star rated. Web# H48800. Richard Kudlak 631.379.3570 Andrea Mammano 631.680.4461



OUTSTANDING WATERVIEWS Montauk | \$699,000 | This .3-acre parcel is located on a quiet private road. This lot is ready to build, no special permits required. Web# H5336. Kim Fagerland 631.668.6565

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VOLUME LIV NUMBER 50

Dan's Papers

This issue is dedicated to Jay Moriarity

MARCH 15, 2013

**23 One Fish, Two Fish**

by Dan Rattiner

Fishermen enjoy skirmishes and occasional victories over regulators.

25 Deceptions, Ambushes, Etc.

by Dan Rattiner

Watching Asian Ants take over the world yard by yard

27 Maverick

by Dan Rattiner

A surprise ending for a surfing movie whose end I have yet to see.

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by David Lion Rattiner

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REAL ESTATE

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Judi A. Desiderio of Town and Country



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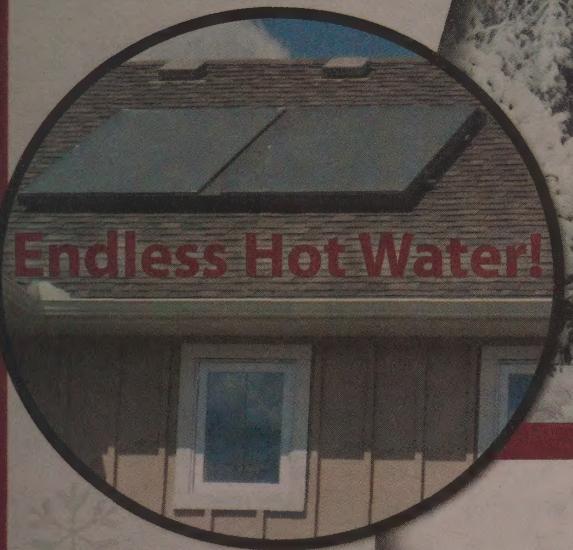
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1. HOT FASHION TREND FOR MARCH ON THE EAST END



1. LAYERS page 33

2. ROLLS

3. SPARKLES

4. SHAMROCKS AND EGGS

2. HOW TO PICK YOUR NCAA BRACKET

- A. TEAM COLORS
- B. TEAM MASCOT
- C. COACHES NAMED DAN
- D. SCHOOL CLOSEST TO SOUTHAMPTON



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3. HOW ANTS MAKE WAR

- 1. NAVAL BOMBARDMENT
- 2. GUIDED MISSILES
- 3. AMBUSH
- 4. BLITZKRIEG

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9.

NUMBER OF THE WEEK: 27,000,000,000 DOLLARS IN NET WORTH THAT LANDED NEW YORK MAYOR AND SOUTHAMPTON RESIDENT MICHAEL BLOOMBERG ON THE FORBES TOP 20 BILLIONAIRES LIST

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4. WAVES



- A. RIPPLES
- B. CHOP
- C. ROLLERS
- D. BOOMERS
- E. RUN FOR YOUR LIVES

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FISHING RULES



A lead story in this issue concerns the controversy surrounding the catching of fish—the numbers allowed, the kind you can catch, the season they can be caught and where you can catch them. I am here to tell you the fish take a very dim view of these sorts of conversations. The truth at the present time is they don't know what's happening to them. One day three of them are swimming together, then WHAM, one bites on something and up it goes never to be seen again. I wouldn't be surprised if by now they know who the culprit is here. And if we keep up the blabbing, they'll soon learn how we do it. We should mute the hoopla. -- DR

5. REASON TO HEAD TO MONTAUK

- 1. ST. PATRICK'S DAY PARADE
- 2. FISHING
- 3. MONTAUK LIGHTHOUSE
- 4. ETERNAL SUNSHINE OF THE SPOTLESS MIND

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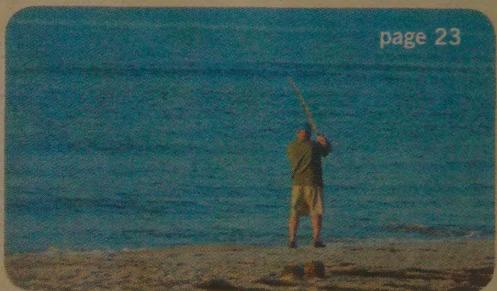
6. HOLIDAYS TO CELEBRATE THIS WEEK

- MARCH 15 BUZZARD DAY
- MARCH 16 ST. URHO'S DAY
- MARCH 17 SELECTION SUNDAY
- MARCH 19 NATIONAL CHOCOLATE CARAMEL DAY
- MARCH 20 ALIEN ABDUCTION DAY

Find reasons to celebrate every day at DansHamptons.com/events

7. BEST WAYS TO CATCH FISH

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- A. HOOK AND LINE
- B. MALLET AND NET
- C. TELLING A BLACK LAB WHAT YOU WANT
- D. FINGER IN THE WATER

8. TO GET AROUND THE EAST END YOU NEED...

- 1. A MAP
- 2. A COMPASS
- 3. GPS
- 4. A PH.D IN TRANSPORTATION PLANNING



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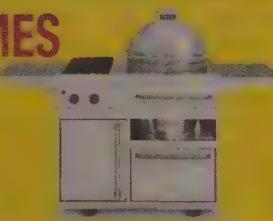
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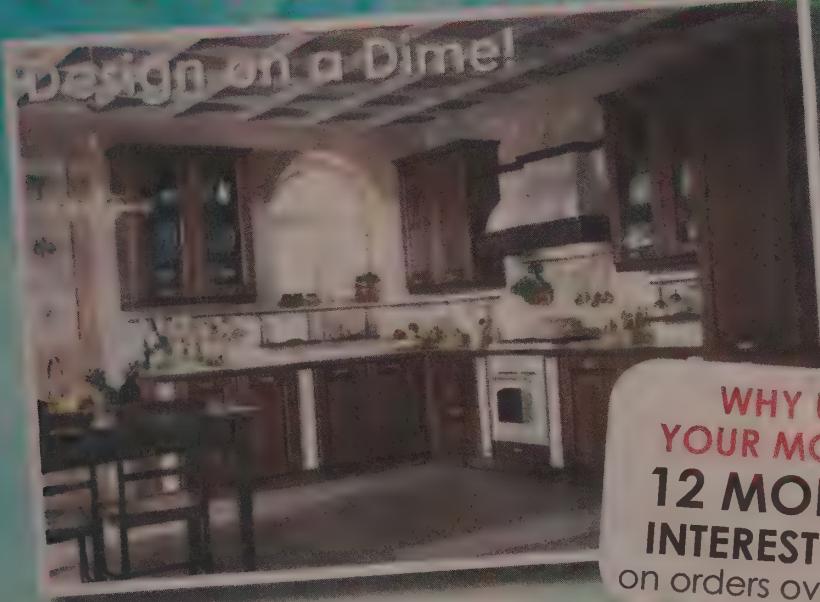
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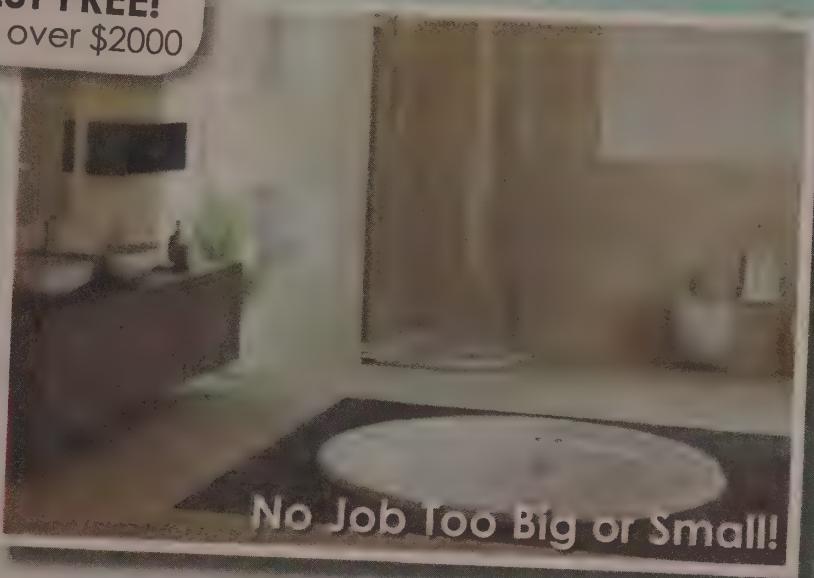
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Amagansett's **Alec Baldwin** and wife **Hilaria** announced on *Extra* last week that they are expecting a baby girl.



Mayor Bloomberg

New York City Mayor and Southampton resident **Michael Bloomberg** has made the Forbes list of 2013 Top 20 Billionaires with a net worth of \$27 billion, reportedly up \$5 billion from last year. This makes him the 13th richest person on the planet.

East Hampton's **Joy Behar** announced last week that she will soon leave *The View* to pursue other professional opportunities. As one of the show's original cast members, Behar has co-hosted alongside fellow South Forker **Barbara Walters** for more than 16 years.

In other *View* news, Southampton's **Brooke Shields** is reportedly in the running to replace longtime co-host **Elisabeth Hasselbeck**.

Hamptons regular and Grammy Award-winning superstar **Mariah Carey**'s song, "Almost Home" was heard throughout the land last week with the opening of Disney's *Oz The Great and Powerful*.

East Hampton resident **Diddy** appeared on the *Ellen* show with **Mark Wahlberg** last week to promote AQUAhydrate, the pair's new bottled water company.



Sag Harbor resident **Jon Stewart** **Diddy** is taking a three-month break from his popular *Daily Show* to direct *Rosewater*, a film based on the book *Then They Came for Me: A Family's Story of Love, Captivity and Survival* by **Maziar Bahari** and **Aimee Molloy**. Stewart wrote the screenplay and will also serve as one of the film's producers.

Southampton's **Christopher Burch** is bringing (more) bright, preppy casualwear to the East End by opening two C. Wonder stores. A popup shop will open on Main Street in Southampton on March 28, and a full retail store will open on Main Street in East Hampton on April 25.

Southampton resident **Rachael Ray** will host the sixth annual *Feedback* (Continued on page 22)

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The Hamptons Subway Newsletter

BY DAN RATTINER

Week of March 17-23, 2013

Riders this past week: 7,412

Rider miles this past week: 89,810

DOWN IN THE TUBE

Marshall Brickman was seen on the Hamptons Subway riding with friends between East Hampton and Sag Harbor. It appeared they were going on some kind of outing.

HAMPTONS SUBWAY BEING SOLD?

The Hamptons Subway recently received the letter below from someone who wants to take over the Hamptons Subway. All the current stockholders have been contacted. Nobody knows anything about this. There is no public stock available. If you happen to know what this is about, could you let us know? Currently, our Commissioner, Bill Aspinall, is in North Korea at a bowling tournament and is unavailable.

Dear Sirs:

My name is Aeso Fable, Esq. I am a legal professional specializing in International Tube Law. I represent a client, Tubes of London, Ltd.

a multi-national conglomerate that owns and operates throughout the world many subways and bridges (most notably the Milwaukee Subway, the Cape Cod Subway, the Gravina Island Bridge and the Brooklyn Bridge). "TUBES" as it is known on the exchange, is interested in acquiring ownership of the Hamptons Subway (hereinafter referred to as "Hamptons Subway"). Please accept this Letter of Intent as evidence of my client's desire to engage in negotiations for the sale of said Hamptons Subway.

As part of my client's due diligence, my client has observed that ridership has been lackluster of late and believes the current owners are likely struggling to attract a new breed to their faithful ridership. In fact, our accountants estimate that for the year ending March 31, 2013, gross revenues will have fallen precipitously from prior years. We take note that Hamptons Subway is not considering increasing part-time paid motorman positions for the upcoming, soon-to-be-here 2013 busy summer season.

Upon acquisition, my client will take said Hamptons Subway public with an Initial Public Offering (IPO). Funds generated from the IPO will be allocated to build several shortlines

from the new supermarket to the new ice rink; from the old hospital to the new hospital; and from unspecified various other locations to other unspecified various other locations. Be advised my client has dismissed prior solicitations from the East Hampton IDA (Industrial Development Agency) to collaborate on an intermodal transload and distribution port facility that would connect truck, air, bus, rail, and ship modes of transporting cargo. With proper tax breaks, my client might nevertheless re-consider. Certainly a capital-intensive venture of such magnitude will bring economic relief to the region. My client is prepared to make a cash offer and is willing to tender unmarked tens and twenties at closing. However, should the seller prefer Mastercard, VISA, Discover or American Express, my client will not have a problem.

Once a sale price has been agreed upon, my client will be ready, willing and able to proceed to settlement forthwith. For undiscloseable reasons, settlement must occur on April 1, 2013. Please advise if the owners of the Hamptons Subway are represented by legal counsel. All current employees will keep their positions. My client cannot assure Mr. McGumbus a full-time position, but is willing to offer him a per diem honorarium seat on the board. Finally, we ask you to keep our intentions and negotiations confidential. In your reply to this letter, please state your asking price in U.S. dollars. Thank you for your attention to this matter. I remain...

Very truly yours,
Aeso Fable, Esq.

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BY DAVID LION RATTINER

'SHROOM WITH A VIEW

A man in Southampton was arrested after he was pulled over and police found him to be in possession of hallucinogenic mushrooms. The man was reaching into his glove box to get his registration when the mushrooms were spotted by the officer, who didn't believe the man when he claimed that the suspicious fungi were going to be used for a special pasta dish he was preparing later. Things started to unravel when the man asked the officer, "Why are you melting?"

MANSION BURNS TO THE GROUND

A \$6 million mansion that contained valuable artwork and expensive furniture in Noyac went up in flames and required firefighters from throughout the Hamptons to put it out. The home was almost completely destroyed.

BRO, NO

A man in Southampton was arrested after he was caught drinking alcohol in his car and lied to police officers about his identity. The man apparently tried to use his brother's name in order to hide who he really was. Clearly, this particular family relationship is not a very positive one.

SHELTER ISLAND

During his 16-mile morning jog through town, World War II veteran and Shelter Island resident Old Man McGumbus—104 and the oldest living world champion in Kentucky slap boxing—responded to a scream that he heard on Cookiewhistle Lane near the corner of Tulip Clam Road. When McGumbus arrived, he found Samantha Martinez, a 29-year-old waitress originally from Venezuela, completely hysterical because a great black bear was in her driveway.

McGumbus immediately reacted by attacking the bear with his ninja sword and driving it back into the woods. There were no reported injuries.

RIVERHEAD

A woman reported that she accidentally left her wallet inside a taxi and when she called the cab company, they returned the wallet but it was \$60 short. Ma'am, just be happy you got your wallet back.

STOLEN FUEL

A woman in Hampton Bays reported that somebody stole all of the home heating oil from her house. The woman said that she had recently gotten a delivery and that when she went to check to see how much oil was left in the tank, it had disappeared. The woman is fuming at the theft. 

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STILL IN THE HAMPTONS

More Tales of the Rich, the Famous,
and the Rest of Us



DAN RATTINER

FOUNDER AND EDITOR OF DAN'S PAPERS
AUTHOR OF *IN THE HAMPTONS* AND *IN THE HAMPTONS TOO*

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Read more Hamptons Police Blotter and get your exclusive Old Man McGumbus updates at DansHamptons.com.

PAGE 27

PechaKucha Night Hamptons at the Parrish Art Museum

The Parrish Art Museum in Water Mill hosted its third official PechaKucha Night. The guest presenters included artists, a chef, a millworker and a composer. **Photographs by Tom Kochie**



T
Ty Kotz



Presenters Michael Verde, Darlene Charneco, Roisin Bateman, and Scott Bluedorn



Millworker Michael Verde in a slide from his PechaKucha presentation. He is shown standing behind the front piece he created for the lectern at the Parrish Art Museum.

American Heart Association

There was no mistaking what event was taking place at the Long Island Aquarium in Riverhead this past Friday—the glow of women in red dresses could only mean the 10th Annual Red Dress Dinner benefitting the American Heart Association. **Photographs by Kait Gorman**



A Conversation with Charlotte Moss at Madoo Conservancy

Interior designer, gardener and author Charlotte Moss shared her vision about garden design and her new book, "A Visual Life," at Madoo Conservancy in Sagaponack. **Photographs by Richard Lewin**



Madoo Director Alejandro Saralegui with Madoo owner Robert Dash



Guild Hall Executive Director Ruth Appelhof with Charlotte Moss

Suffolk Theater: Stephane Wrembel

The newly opened Suffolk Theater in Riverhead hosted Grammy Award winner Stephane Wrembel this past Friday. The band performed their intricate instrumental songs in front of a captivated audience. **Photograph by Kait Gorman**



Courting the Jester – A Musical Salute to Danny Kaye

Suffolk Theater in downtown Riverhead presented "Courting the Jester: A Musical Salute to Danny Kaye" on Sunday. The one-man musical show, which was written and performed by Suffolk Theater Executive Director Bob Spiotto, was held in honor of Kaye's 100th birthday.

Photographs by Nicholas Chowske



Bob Spiotto, Executive Director of the Suffolk Theater, performs his one-man show, "Courting the Jester: A Musical Salute to Danny Kaye"

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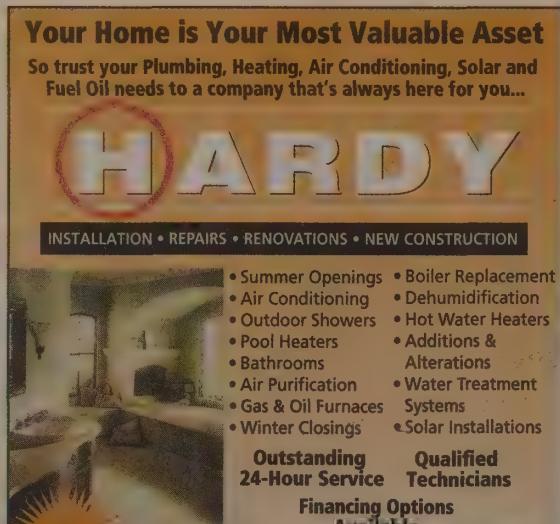


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(Cont'd from page 17)

concert and party this Saturday at the South By Southwest Music + Media Conference in Austin, Texas. Ray created the Feedback festival to celebrate food and up-and-coming artists in the indie music world. This year's performers include Kenny Loggins, Macklemore and Ryan Lewis, Delta Rae and more.

Southampton's Chris Cuomo has been meeting and mingling with potential CNN co-anchors. Among the leading contenders is Robin Meade, who currently hosts HLN's *Morning Express with Robin Meade*. The pair had lunch and reportedly talked shop at the JW Marriott Essex House in New York last week.

Bridgehampton's hair stylist to the stars Marc Zowine has some insights to share: "Fashion week is behind us, Spring is here....What's 'the new?' It begins with getting rid of the grey. Both in the sky and on our head! Brunette is back. Blondes are boldly highlighted or solidly strong. Red is hot...both in hair and lipstick. For styles, think undone hair...roughed up...with bold accents...either with color or with a scarf. It's all about the scarf or the simple low, tightly-wound knot. Either by day, or night. Nostalgia ran wild on the runways...with accents of urban sportif. Brigitte Bardot or Audrey Hepburn! The cats are back! Heavy upper eyeliner with a flare up....Let's bring back those days of endless chic...and lots of sexiness. Oh those days..."

Dan's Papers Summer Editor Allyson Zacharoff recently had an article published through the Pulitzer Center. Zacharoff has also been keeping up her popular interfaith blog, christmasandkreplach.blogspot.com.

The editorial staff of Dan's Papers apologizes to Chaloner Chute for running his name as "Chute Chaloner" in last week's SouthO. It must have been the champagne he sent.

Southampton hair stylist John Dillon again stars in the Living Water Full Gospel Church's annual Easter production. The show runs March 22-24 in this Riverhead house of worship.

Dan's Papers' staff joined the fray last week, recording their first Harlem Shake video. See it at DansHamptons.com

Check out our special Montauk "South O' the Highway" on page 40. Get more South O' the Highway every day at DansHamptons.com.



M. PARASKEVAC

One Fish, Two Fish

Fishermen Enjoy Skirmishes and Occasional Victories Over Regulators

BY DAN RATTINER

In 2009 the State of New York passed a law requiring everybody who throws a line into the ocean to buy an annual \$10 surfcasting license. It was supposed to raise millions of dollars a year. But the public would have none of it.

I recall the entire village of Montauk going into open rebellion when this was announced. The State printed up the licenses, gave them to the fishing tackle stores and gas stations that sold to fishermen, and many of these wonderful merchants simply gave them all away. "Get Your Free Fishing License" was the sign in one window. Similar behavior occurred in Hampton Bays and at other fishing ports around the Island.

The State noted other places have licenses you have to buy to go surfcasting. It will raise money.

"The hell with you," said the fishermen.

In its first year, the State sold 142,085 licenses to the unsuspecting unwashed fishing public, bringing in \$2.57 million. They did this not through marinas and gas stations and fishing stations but through motor vehicle bureaus and other state agencies where online or by signs in windows they could make veiled threats about what would happen if you didn't buy one. Most were sold upstate, even though there is no saltwater.

Besides the boycott that first and second year, lawsuits were filed. Here on Long Island in 2010, seven Long Island towns claimed they had the right to surfcast and take fish from the Atlantic surf since colonial times for free. They went to

court. And they won a lawsuit. In April 2011, Governor Andrew Cuomo announced the end to the saltwater fishing licenses. But they did not end everywhere in the state. The licenses would end all along the shoreline of Long Island and up the Hudson River as far as the Troy Dam near Albany. Beyond that you still had to get a \$10 saltwater fishing license. For \$10, what the hell. What if we take a trip to the ocean? At least you'd have the fishing license.

Another victory for the fishermen came last month, when a case in court resulted in the New York State Department of Environmental Conservation (DEC)—the government agency that regulates fishing—sending a check to an East End fisherman after a disgraceful affair where an agent went onto the private property of a fishing family, the Lesters, when nobody was around and, without a warrant or consent, removed more than \$200 worth of fish (as "evidence" of wrongdoing), then sold the fish to a retail fish store nearby, with the money going to the DEC's Marine Resources Account of the State Conservation Fund. That happened in 2011. The fishing family was exonerated of any wrongdoing and still the agency kept the money from the fish that had been sold. Finally, under extreme government pressure, the agency coughed up the money from the sale by writing a check to the Lesters. A second case involving a Greenport fisherman also resulted in money being returned. Wow!!

In any case, our Long Island fishermen, having caught the attention of those up in Albany, are now on the road to still another victory, we hope. Last week a bill passed through the Senate—and now (Cont'd on next page)

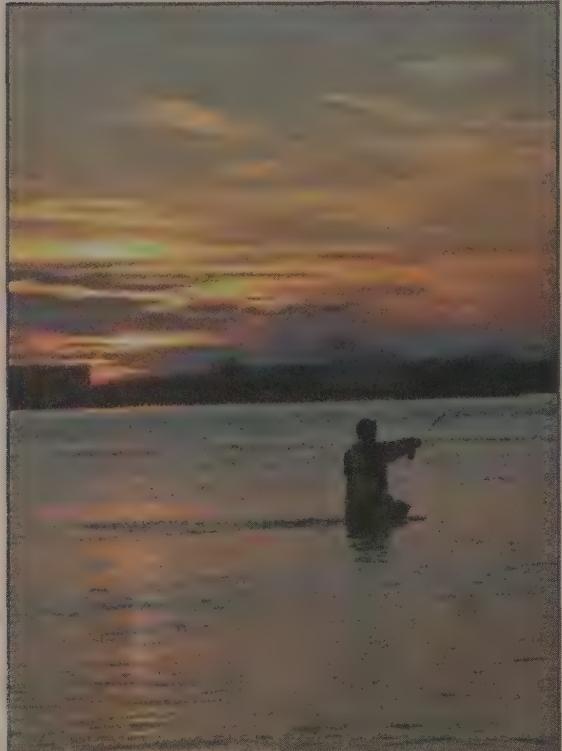


Dan Rattiner's third memoir, *STILL IN THE HAMPTONS* is now online and at all bookstores. His first two memoirs, *IN THE HAMPTONS* and *IN THE HAMPTONS, TOO*, are also available online and in bookstores.

Fishing (Continued from previous page)

rests with the Assembly—which would revise a way the State counts the fish caught by the fishermen.

Under the current law, commercial fishermen have a daily limit on the number of fish they can catch. Most fisherman, though they might object to the number of fish they are restricted to, do not object to this business in general.

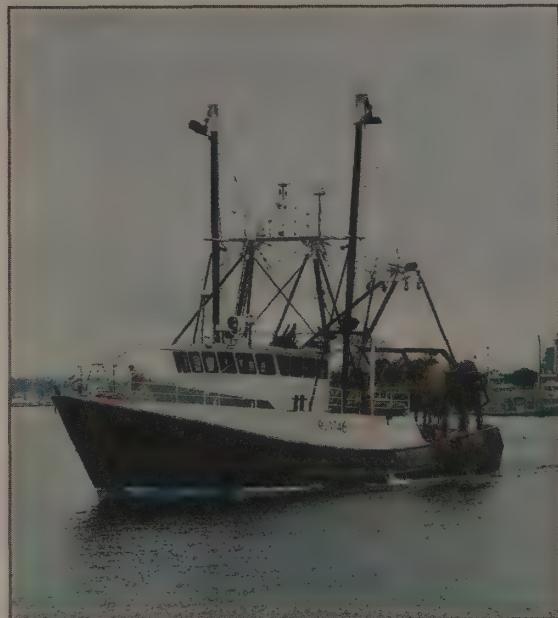


You have to limit the catch so as to not have the fishery depleted. But many believe the restrictions were not thought through. For instance, the limit on fluke is 1,000 pounds of fluke per day per fisherman. It has been interpreted to mean one fisherman, one boat, 1,000 pounds. And that's how it's been since 2011.

The State printed up the licenses, gave them to the fishing tackle stores and gas stations and many of these merchants gave them away.

This makes sense on paper. But reality is a different matter. What if it's a big boat and there are two captains, one of whom has his ship in for repairs? The two captains cannot take home 1,000 pounds each. They can only take home 500 pounds each. If they get to 1,000 pounds, no matter what the time and no matter how many fish are jumping, they have to turn around and come home. And if it's the next day and the seas are high and they can't go out, they lose that 1,000-pound quota for that day.

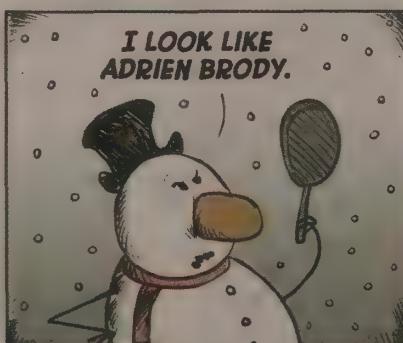
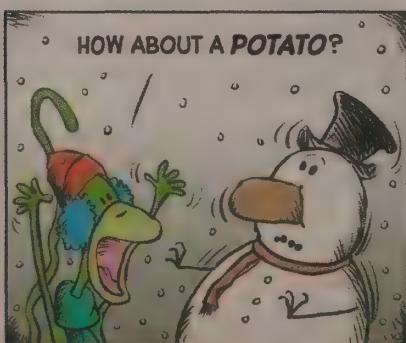
The bill that passed the Senate last week, at the urging of the fishermen, keeps the same number of fish caught per day, but allows you to keep score of your catch on a weekly basis. Now it would be flexible. You could catch a whole week's worth of fish in just one day. The rest of the week, you can put your feet up and



just smoke a pipe by the fire. And also, you don't have to worry if the seas are too high.

In another part of the bill, it's allowed that if you have a big enough boat to handle it, you can have two or even as many as four captains out in one boat and capture the weekly total, not only in one day but as if it were all four boats. This will indeed save a lot of gas and time. And it will also save a lot of wear and tear on the other fishing boats.

One fish, two fish, three fish, four. It's all numbers and it just keeps going on and on. 



ANT GENERALS

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Deception, Ambush, Etc.

Watching Asian Ants Take Over the World Yard by Yard

BY DAN RATTINER

Throughout history, wars between nations have raged. Most have been about conquest in one form or another, although at the present time several center on shaking up the interior of a country until the regime flees. That's what is going on in Egypt, Afghanistan, Mali and Syria at the present time. On the other hand, if you want a good blow-by-blow fight for a hill or a field, you really have to look at the ant world.

In 2010, sophomore biology students at Stanford University went off on a summertime field trip to Stanford's Jasper Ridge Biological Preserve nearby, examining ant colonies in various locations in the preserve during a two-month period. They expected to find evidence of the ferocious Argentine ants finishing off the remaining local colonies, all relatively peaceful, that lived in harmony over the centuries.

Earlier studies, not only at Stanford but also all around the world, had confirmed for years that a great many varieties of ants have been routed and killed by huge contingents of Argentine ants AFTER hitching rides aboard freighters to get to new locations. In places like South Africa, the West Coast of America and all around the Mediterranean, the battlefields are littered with dead ants from local tribes who either won't or can't fight the hoards of Argentine ants. It's genocide. The ecology changes after such calamities. Also, some relatively docile smaller bugs called aphids become slaves to the Argentines. The Argentines let them live to suck out a sweet nectar from flowers and then feast on the aphid's secretions to become big and strong.

What the sophomore students found at Stanford, however, was a complete surprise. The results were reported in the June 7, 2011 edition of *Science Daily*.

Argentine ants, in short, have been taking over the world. Or have they? Well, the ant world. "No native ant species has been known to withstand their onslaught," wrote the author. "Until now."

For the first time, the article states, a native tribe of ants has been using chemical warfare to turn back the Argentine tide. This native tribe, a plucky group known as the winter ants, once attacked by the Argentines, battle them with open mandibles, biting, gaster flexing and chasing, and if that doesn't get them, they excrete small droplets out of the bottoms of their abdomens at them. The angry Argentines charge, get into the droplets, squirm around and die a horrible death.

"I did not believe it at first," their teacher biology professor Deborah Gordon told *Science Daily*. She has been leading these summer forays to the Preserve for more than a decade. "This is a group of ants that does not have a sting and you don't see them acting aggressively, but the students were able to show very clearly not just that the winter ants are using poison, but when they use it, how they use it and what the impact is."

One of the students, Leah Kuritzky, did a chemical analysis of the secretion. She and other students obtained samples of it by rounding up winter ants and annoying them with paper clips until the winter ants excreted droplets on the paper clip in an act of self defense.

Part of the excretion is a type of hydrocarbon

that gives off an odor that many social insects use to separate friend from foe. The Argentines would have none of it, though. They'd rush in and die. To determine the potency of the poison, the students plucked Argentines out of the grass—hissing and spitting, one supposes—and then introduced them to a petri dish with the excretion in it. Seventy-nine percent died. The poison itself has not been identified.

"One day it was just winter ants going about their business foraging for food and making trails," Kuritzky said. "And then the next day we came back and the ground was littered with Argentine ants. There were dead ants all around and there was a lot of fighting around the entrances."

The students did other experiments. They would put one Argentinian into a petri dish with a winter ant and let them have a go at it. There's no indication of the won-lost record of the various ant gladiators, but Professor Gordon did notice how the winter ants used their poison. "It turns out the winter ants use the secretion only when they are really overwhelmed, so it is probably energetically very expensive for the winter ants to manufacture and use this stuff."

The winter ants had other advantages. All ants, when the weather gets cold, go into hibernation. The Argentines hibernate from October to April, while the winter ants, stirring awake to start farming in March, have a month's advantage in seizing new land. The Argentines would arise, see more locals, and just head out to kill them as they always did. But now there was this new biological weapon.

Also, tactically, the winter ants are smarter. They let the Argentines (Continued on next page)

Ants (Continued from previous page)

come in, retreating when they come, so the Argentines can happily find the aphids to enslave. When they do, the winter ants pounce. "It looks like the Argentine ants are getting pushed back tree by tree," Gordon said.

All that was in 2011.

Now, in 2013, there is trouble for the Argentines in an office park in North Carolina, not far from the campus of North Carolina State University at Morrisville. Here, the Argentines are losing to an even more ferocious ant. And us humans, reporting on it, are casting this new tribe as bad guys.

"War of the Ants Intensifies in U. S." was the headline in *The New York Times* on February 25.

The battle has been underway at this site at least since 2008, when scientists got interested

And the Asian Needle Ants don't fool around with just dropping a puddle of poison in the hopes the Argentines will step into it.

in it. At that time, 99% of the sites in the office park were inhabited by the Argentines; only 9% were inhabited by Asian Needle Ants.

Three years later, the Asians were found to have increased their holdings to just under one third of this 112-acre office park. The Argentines, in retreat, still hold two thirds. Unless there's a new development, the Argentines appear headed for oblivion in this office park.

One might think the Asian Needle Ants, which awaken earlier than Argentine ants and reproduce in early spring, are the same species as the winter ants in California. But they are not. There are photos of the two species. The abdomens of the winter ants are black. The abdomens of the Asian Needle Ants have tiger stripes.

And the Asian Needle Ants don't fool around with just dropping a puddle of poison in the hopes the Argentines will step into it. They not only fight the Argentines hand-to-hand, they also, if they can, grab them and sting them, which kills them.

The first indication that something was amiss with the Argentines came in 2008, when a researcher named Eleanor Spicer Rice went out into the lawn.



Beware the Asian Needle Ant!

"I was helping someone out with a project observing Argentine ants when I noticed Asian ants hanging around in the area," she told *The New York Times*. This was a strange. She'd never heard of Argentines tolerating interlopers.

Pretty soon, the Argentines were not only allowing the interlopers, they were retreating when the interlopers advanced. Apparently, they knew the Asians would have their way with them. And it is not just the Argentines that fear the Asians. The Asians are also feared by humans.

"The danger for humans is that the Asian ants have a venomous sting that can cause weeks of burning and itching," *The New York Times* wrote. "Victims who are allergic to the sting can suffer from more serious reactions. The Argentines (on the other hand) "are known for crowding out other small species of plants and lizards, but do not pose a direct threat to humans."

Should the human pest control people join in the fight against the Asians? It may be too late. The Asians arrived in the United States in the 1930s, at the same time Hitler was plotting to take over the world. We didn't do anything about Hitler. And we watched the Asians arrive, aboard ships carrying sugar cargos and spread to places like Alabama, New York, Oregon and Virginia and we didn't do anything about them either at the time.

The only hope now might be to give the Argentines the bomb. Desperate times deserve desperate measures. America has never backed away from a fight.

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Surf's up for "Frosty" and "Jay" in *Chasing Mavericks*

Chasing Mavericks

A Movie About a Giant Wave in California. But How Does It End?

BY DAN RATTINER

I wrote several weeks ago about enjoying the free private showing of the Clint Eastwood movie *Trouble With the Curve* on the Hampton Ambassador. This week I intend to write about another movie I saw on the bus called *Chasing Mavericks*. The Hampton Ambassador, a rolling movie theater, shows movies on every bus trip to Manhattan and back. Some of them are pretty good.

Chasing Mavericks is not as good as *Trouble With the Curve*, however, and so I didn't buy a copy of it afterwards at Best Buy, which is what I did with *Trouble With the Curve*.

But there was something else about *Chasing Mavericks* that I think worth telling you about, and that is it rises up to a very grand crescendo at the end and I never got to see it. Twice that happened.

Here's the story. I hopped on the bus at Southampton. It's a two-hour ride to Manhattan, and then another 30 minutes to 86th Street, where I live in the city. That gives you a full two-and-a-half-hour window, plenty of time, to watch almost any movie. Of course, the attendant on board doesn't fire up the movie until after he or she has welcomed everybody on board, made some announcements and collected the fares. They also give out drinks, newspapers and food during the trip, but this is usually after they've started the movie.

Chasing Mavericks is a surfing movie made in California about a boy who wants to ride the big waves, particularly the really big ones 20 and 30 feet tall that come in about once every six months at a place called Mavericks. It is something of a documentary about a young surfer dude in California who was a spectacular surfer since the age of 15 but then died in an

accident at 22 after setting all sorts of records.

Jay Moriarity, at nine years of age, is played by Cooper Timberline. He lives with his mom in a small house in a Los Angeles suburb, and he has already fallen in love with surfing. He's got posters on the wall. He follows other surfers around like a lost puppy. He gets a broken board and he tapes it together, then runs after an older surfer driving a Volkswagen bus, leaps on the back without the surfer knowing and gets taken out to the beach. It's six in the morning.

A bond of friendship is formed between this older surfer, played by Gerard Butler, and the young dude. The older surfer rescues the kid when he falls off while paddling out into some waves. Then there is a scene where the kid is now 15 and doing really well with his surfing. He wants to surf Mavericks.

"That's not going to happen," the older surfer says. "You may think (Continued on next page)

Eternal Sunshine of the Montauk Soul

BY OLIVER PETERSON

One of the greatest, and strangest, love stories ever filmed on the East End is *Eternal Sunshine of the Spotless Mind*. It captures beautifully the tender gift of romantic love, its fragile nature and the tragedy of losing it. And Montauk plays a central role.

Iconic scenes of the two, once-doomed lovers, played by Jim Carey and Kate Winslet, have inspired and enchanted fans all over the world. They meet on the Long Island Rail Road, exit onto a desolate train platform in winter, frolic along a snow-covered beach and share tender moments lying in bed by the ocean, and on a frozen lake, but nothing resonates more

than those four whispered words... "Meet me in Montauk."

For the devoted fans who have elevated the film to cult status, *Eternal Sunshine* is more than a movie—it's a hopeful message about the enduring power of true love, an allegory to the world's oldest and greatest myths, it's the thing that makes getting out of bed a little less painful each day. And it continues to make the idea of a trip to The End all the more alluring.

The Academy Award-winning film, directed by Michel Gondry and written by Charlie Kaufman, tells the tale of Joel and Clementine, two diametrically different people who meet on a train to Montauk. They feel overwhelmingly drawn to each other and the sparks of new love

are ignited—until they realize it's not the first time they've met. In fact, they were once madly in love, but the sweetness between them soured as the couple's once-refreshing differences began to push them apart. Eventually the pain became too great and, with the help of a company called Lacuna Inc., they erase all memory of one another.

As Joel's recollections of Clementine dwindle slowly away, his last is her whispering "Meet me in Montauk." By the time he meets Clementine on the train to Montauk, all of their memories are gone, but the unwittingly reunited couple eventually receive their Lacuna files in the mail and learn of their past together. They must then decide whether to move (Continued on page 30)

Movies (Continued from previous page)

you are good, but you have to surf for years and years to get good enough to surf *Mavericks*."

I think you see where this is going.

There are a few puppy love affairs in the plot, and the older surfer has some trouble at home with his wife too, but they get through.

And then, sure enough, the 6 a.m. weather forecast over the radio says that for the first time in ten months, *Mavericks* is coming. It's not going to be 20-foot waves or even 30-foot waves. It's going to be 40-foot waves. This is everything the kid has been waiting for. He runs to the older surfer's place. This guy is already up, of course. He too can't wait to get out there. And no, the young kid is not going to be allowed to surf it. He's not ready. But he is ready, the kid says. And so after some backing and forthing, out the door they go, the two of them, and into the Volkswagen and up the two-lane windy road of U.S. 1 along the coast toward this secret inlet where *Mavericks* is shortly going to be thundering in.

And that's when the bus arrived at 86th Street, and I had to get off. I dawdled a bit at the door. They were still twisting along heading up there. I got shooed off in a nice way. They had to press on.

I felt bad I never got to see the end of this movie. I sort of made up the ending. In my ending, both surfers go in the water, and the kid gets in trouble. The older surfer goes over to rescue the kid—everybody on the shore is highly troubled by what is going on—but then the older surfer gets in trouble, and it is the kid who has to rescue the older surfer. That was the ending I made up. I liked that ending. It satisfied me enough that I was able to put my failure to see the end of this movie behind me—it is rare that a movie doesn't finish before the ride is over—but I was satisfied. I wasn't going to have to buy a copy of it or Netflix it.

And then a really odd thing happened. Usually there are different movies shown on different days aboard the Hampton Ambassador. Sometimes they even show movies before they premiere in the theatres. Three days later,



however, heading back out to the Hamptons, I boarded my bus at 86th Street and soon learned from the attendant that the name of the movie on this trip was *Chasing Mavericks*.

I watched this stewardess do her thing as we stopped at 70th Street and 59th Street and 40th Street to pick up passengers before heading out. She was friendly. She was efficient. It seemed to me I could do other things besides watch this movie, since I'd seen this film before, but then, coming through Shinnecock, I'd look in at it to see how far along it was and, with any luck, it would get through the grand finale just before I had to get off.

Sure enough, the scene where they are in the VW bus going up the coast happened just as we were crossing the Shinnecock Canal. I was going to see more of it. I'd get to see the end.

They arrive at the cliff where *Mavericks* is coming in as we pass Lobster Grille Inn. The surfers get out of the car. Then the kid carries his board down the cliff face to the beach where the biggest goddamn waves I have ever seen are coming in. The older surfer, however, has not climbed down the cliff face. He has stayed up top with his wife and the kid's mother. But he has binoculars. Both are very concerned for the kid. He struggles to get out through the surf with his board. He doesn't make it. He is pushed back. The grown-ups are concerned. He pushes through again. We pass Tortorella Pools. He gets thrown back still again. His mother wipes away a tear.

We pass Southampton College. And now, with some little twists and good surfer moves, he gets through the huge seas and now he is paddling and paddling higher and higher up the front side of the biggest wave in the history of the world—and he is just about to get over when—we pass Dan's Papers—he begins to fall back and then he really REALLY falls back, and again we see the grown-ups and again we see him and this enormous wave, the biggest most humungous one in history ever, rise up and just pound him down into the raging sea, separating him from his board, which rises straight up in the air in slow motion to show, in case you just missed it, that there is no more little surfer dude anymore and he is gone and now, with the spray going everywhere and with the grown-ups sniveling and biting their lips and looking away, we pull into the Omni in Southampton and now I have to get off the bus.

If anyone knows how this movie ends, could they please let me know? 

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Update from the Shinnecock Reservation

BY JAMES KEITH PHILLIPS

The current state of Shinnecock reminds me of the saying, "May you live in interesting times," which, depending upon the tone, could be a blessing or a curse...or maybe both. One thing is certain—these are interesting times for the Shinnecock Nation. There's a lot going on, but it's also business as usual.

A new Shinnecock constitution was voted on and passed and the tribe will see sweeping changes to its current system of government.

Here's a little bit of background. In 1818, the population of Southampton had grown enough in strength and number to limit the powers of the town trustees by statute. The trustees were elected by and responsible to only the 15 Proprietors and their successors who had been granted land by the crown and purchased from the Shinnecock. One hundred seventy-three years later, the Shinnecock established a tribal council to advise and assist the Shinnecock trustees in ameliorating the aforementioned problems and serve as liaison between

the tribal membership and their leaders. The Tribal Council comprises 13 men and women, while the Shinnecock trustees have historically been—and continue to be—three men. That glass ceiling has yet to be breached.

In the 20 years since it was established, the Tribal Council has kept tribe members informed and the community center and tribal offices functioning. It brought elections back to the homeland and updated to voting machines, it drafted ordinances and laws, interacted with local, state and federal governments, researched grants and funding, and formed various committees for those seeking to serve their tribe. The Council even proposed several editions of a constitution.

The current constitution has little resemblance to those drafted and worked on for more than 15 years by the Tribal Council. Several times these drafts were brought before the tribe for approval, but the Shinnecock trustees would not bring it to a vote. Perhaps having checks and/or balances to their power was unacceptable. More likely, it's because the Shinnecock cannot imagine not having the office of trustee, no matter how outdated the concept might be. Perhaps it's hard for people to give up something that's been with them for more than 300 years. But, unlike the Southampton Town Trustees, Shinnecock trustees still hold the reins of power.

The proposed Shinnecock tribal government would include a "Council" of seven elected trustees and two advisory groups—the Elders

Council and a Youth Council (neither of which have policies or procedures in place)—while eligible voting members of the tribe would serve as a "General Council." These advisory committees would replace the Tribal Council, leaving the seven Shinnecock trustees as the only elected governmental body.

At this point in time, there are questions concerning whether the proper process was followed in bringing the current draft to such a quick vote. As noted in the general press, Shinnecock is in the middle of a leadership crisis regarding the trustees, and elections for the new board will be held in less than a month. It's doubtful and quite foolish to attempt to bring such a dramatic change in such a short

time—not to mention a bit sketchy. But, as noted in an earlier article, we've been doing this for a long time.

So stay tuned. If you get tired of reading about the Vatican, Obama and Boehner, Syria, Kenya, North Korea or the Kardashians, there's always something interesting happening on the Rez.

James Keith Phillips was born and raised on the Shinnecock Reservation in Southampton. He holds a BA in Theater Arts and MSW from SUNY Stony Brook, and an MFA in Writing from Long Island University. Phillips won the 2012 Dan's Papers \$6,000 Literary Prize for Nonfiction for his story, "Magic Shirts," which you can read at DansHamptons.com/literaryprize.



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Sunshine (Cont'd from previous page)

forward and try again or give up, considering their history.

"Meet Me In Montauk" has become a symbol for everything people adore about *Eternal Sunshine*. It's a mantra for love everlasting and an inspiration for pilgrimages to the East End hamlet. Since the film's critically acclaimed release in 2004, *Eternal Sunshine*'s famous words have been reproduced on T-shirts, handbags, jewelry, makeup, posters and just about anything else that can be custom printed.

Montauk has always had its own brand of magic, whether it's tales of The Montauk Project, aliens and time travel or the iconic lighthouse...

Dozens of fans display "Meet Me In Montauk" tattoos and *Eternal Sunshine*-themed artwork on Facebook, Flickr, Tumblr and other social networking sites. Most have never been to The End or even the United States, but a good number have made the trip, it seems, solely based on their unabashed love of the film. They re-create scenes, and photograph or shoot video at locations from the movie.

On DeviantArt.com—where she goes by the name Melikie—Swedish photographer Linnéa Pettersson proudly displays a picture of the "Meet Me In Montauk" tattoo on her hip. "I got the tattoo because for me it's about true love. That love can overcome everything," Pettersson

explained, describing how Joel and Clementine found each other, despite the obstacles and amnesia.

"Love can overcome everything. Love is the greatest thing. And if it's really meant to be, there is nothing that can stop you." Pettersson hopes to get to Montauk someday, when she can afford the trip, and "maybe even get married by the ocean."

While living in his hometown of Mykolayiv, Ukraine in 2009, professional photographer John Berd couldn't meet his models in Montauk, so he recreated some of *Eternal Sunshine*'s most memorable moments closer to home. One particularly recognizable shot features his models lying in the middle of a frozen river, just as Joel and Clementine did on what appears to be Lake Montauk in the film.

Now studying and living in Paris, Berd, 30, said the *Eternal Sunshine* shoot was among his best work. He has not yet been to Montauk, but was immediately attracted to the cold, empty locations shown in the movie and he hopes to one day make it to the fabled hamlet. "I find it incredibly beautiful," Berd said. "There is some hidden, fragile romance in it."

Montauk has always had its own brand of



John Berd's recreation of "Eternal Sunshine of the Spotless Mind."

Photo by John Berd

magic, whether it's tales of The Montauk Project, aliens and time travel at Camp Hero, the iconic lighthouse or incredible bass fishing and surfing in the shadow of the Montauk bluffs. Even its rich history is magical—abundant with Native Americans, Theodore Roosevelt, Rough Riders, German spies and the U.S. military.

Eternal Sunshine of the Spotless Mind adds one more layer to this enigmatic and storied East End settlement, and gives another reason to walk its beautiful, lonely beaches before the quiet season is over.

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Oh! These Complicated Hamptons

BY MR. SNEIV

It's been said that when the city planners sat down to design Washington D.C., their intention was to build a city that would intimidate and humble foreign heads of state. Well, I'm here to tell you that it ain't got nothin' on the Hamptons.

My friend Mike recently learned just how complicated life in the Hamptons can be for a first-time visitor from the nation's capitol.

I instructed him, "Mike—When you get to LaGuardia Airport, you will be in the borough of Queens, which is part of New York City. Of course, you will actually be in Western Long Island. Anyhow—head east. After a few twists and turns you are going to be on the LIE. That's short for the Long Island Expressway."



I continued, "I live on the East End. It's in Suffolk County. You will pass the county seat, which is Riverhead. Don't be worried if you can't find any reference to the East End on the map because that's just what we call it. It's really 'Eastern Long Island.'"

I slowed down just a bit so he could take notes. "If you get lost, just remember you are going to the Hamptons. Now don't be confused when people reference the Hamptons, because it actually comprises many small towns, villages and hamlets. Also, you'll need to be aware that there is an East, West-, North-, South- and Bridge-Hampton. There's also a Hampton Bays. But really, all the East End is pretty much part of the Hamptons."

He made a telephone sigh as I finished my instructions. "If you get lost and have to ask for directions to my house, they may first ask if you're going to the North Fork or the South Fork. I live on the South Fork."

"Lastly—when you're going to my house, make sure you pay attention when you hit the roundabouts. Many people have never really driven on a roundabout and it

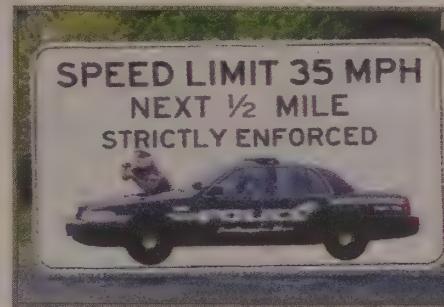
can get quite tricky getting on and off the "merry-go-round."

Several hours past the scheduled arrival time, Mike called me and said he was definitely lost, as he had just passed a sign on the LIE that indicated he was in Dan's Country.

When I finally caught up with him on the shoulder of the LIE, he seemed dazed and confused.

Later that night, I tried to explain to him about *Dan's Papers* and Dan's Country.

"Well, it isn't a newspaper because it's only



published weekly, but it has some of the elements of a newspaper, although it's really a magazine, but then again it's so much more than a magazine. And it's bigger than a standard magazine.

I don't know why it's called *Dan's Papers* instead of *Dan's Magazine*. Actually, it's even referred to as

"Dan's Hamptons."

Mike responded,

"I am glad I am going back home in a couple days. Life is too complicated in the Hamptons."

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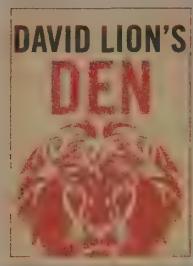
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My Stuff Is Better and Younger Than Your Stuff!

BY DAVID LION RATTINER



It absolutely amazes me how much stuff people acquire and hold onto. The other day I was inside the house of a family friend in Southampton who had a long career in the retail business. He's in his late 70s and his house is fairly big. While enjoying some conversation about life, I found myself at one point in his basement, simply fascinated by how much stuff he has.

Boxes of shoes, his wife's dresses, blankets, pictures, old dishes...I can't even list it all. There was just so much STUFF.

Most Baby Boomers I know don't live simply—in fact, they live a life that is extremely complex....They just can't bring themselves to let go.

I don't own a home, so I really don't have that much stuff, I just borrow other people's stuff and pay for it every month. If I have to move, I just move, it's not a big deal. I don't have to call anybody for help. I can fit everything that's important to me inside my car.

I genuinely like it this way. It makes things easier. If I ever get something new, I throw

out the corresponding old thing. I'll do this with shoes, I'll do this with jackets, whatever it is. The only thing I hang onto are old pictures from high school and grade school, when digital photos were a thing of the future. But pretty much everything else I own is highly replaceable, and if I lost it, I wouldn't feel all that bad.

So there I was, listening to this guy explain how his generation keeps things really simple. "Not much is really important to me anymore," he told me. "When you get older, you don't really need all that much stuff except a few things that you really love and have a lot of meaning to you."

All I kept thinking is how this man and many other people his age have more stuff than any other generation on the face of the earth. Their lives must be filled with outrageous complications having to deal with keeping track of things. But I bit my tongue and nodded. "Yes, yes, it's good to keep things simple."

It seems to me that the younger generation actually is keeping things simple. Some of it is out of necessity, especially for kids just out of college who are living with very little stuff mainly because they are flat broke, can't get a job and have an enormous student loan debt (which supposedly was going to help them get rich but in reality just made the college that they went to richer). But really, what do you need to have a good time in life? For me it's a



Sometimes, a little is enough.

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few beers, friends and a feeling that I don't have to impress anybody in order to be accepted.

Most Baby Boomers I know don't live simply—in fact, they live a life that is extremely complex. I believe many of them almost YEARN for a simpler life but can't bring themselves to let go of the things they have acquired. After all, it's their stuff and their history and their trophies that say, "Hey, world, look what I have."

I understand that philosophy. There's plenty of stuff out there that I want to acquire, too, but I've noticed that when I get it, I just want something else. And then something else. But having more actual stuff, I've realized, isn't what I really want in life. I just want to genuinely feel like what I have is enough. 

Read David's blog daily at DansHamptons.com.

This Week's Cover Artist: Randy Smith

BY MARION WOLBERG WEISS

While cover artist Randy Smith is not a local artist, his various plein air paintings of the East End seem so authentic that we'd swear the artist was born and raised here. The truth is, he grew up in New Jersey and then moved from place to place for several years, finally settling near Charlottesville, Virginia. No matter what the setting, however, Smith has a penchant for the land and historical structures. In a word, his images convey the essential character of the environment.

Smith's professional interests mirror his personal ones: he and his family live in the Virginia countryside where the past is king. He and his wife reside in a little old schoolhouse with no electricity; their four children—one is a photographer, another is a musician, one is a forger and another a welder—are situated in the larger main house. The historic James River (a subject for many of his works) is located in the area.

Your cover image, "Sunset Over Montauk," represents your favorite kinds of places, often historic landmarks that are connected to the environment. Tell us about your cover, which was done on-location, so to speak, "plein air."

I did it in March, 2009; it was the first painting I did on the East End.

I remember it was a real challenge because I was using a sleeping bag to paint from. It was snowing and raining in Montauk at the time. Then the sun came out.



In addition to the East End, Smith would like to capture local history and scenery in the Dubai desert, along the The Great Wall and in Hong Kong.



That was really challenging, logically speaking. What drew you to Montauk in the first place, all the way from Virginia?

I was working on Long Island for two weeks on renovating a house. I was also here recently doing a commissioned painting for a restaurant in Southampton.

You first came to East Hampton in the 1960s, but grew up in New Jersey. But you didn't stay put.

I went to the University of New Mexico in Albuquerque and majored in art.

Why New Mexico? It's so different from where you lived.

It's alphabetically right after New Jersey.

I bet it was a good experience. After graduation in 1977, where did you go?

I relocated in Petaluma, in the California Bay

Area, and met Mark di Suvero, who became my mentor and taught me how to run a crane. Then I settled in Virginia where my two sisters lived.

How did your time in California with di Suvero influence your art?

I used the crane for large sculptures, but I don't do them anymore since I have a back problem. Instead, I do small paintings that are two-dimensional sculptures.

As I previously mentioned, many subjects for these works are buildings or structures that have interesting histories and are related to particular settings. Can you be specific about what they are?

Historical buildings in Morristown, New Jersey, where I was raised, Alexander Hamilton's House in Harlem. I also paint bridges a lot.

Where else in the world would you like to capture local scenery and history?

Dubai and the desert, the Great Wall of China, Hong Kong. But I'm happy painting in Virginia. Oh yes, Taos, New Mexico. I've been there, but I'd go back any day.

Besides painting, what else takes up your time?

I do hot yoga and study Taoism.

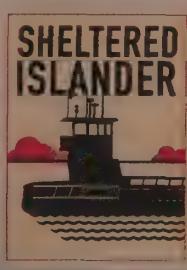
And how does Taoism influence your art? Does it make you more disciplined, focused?

Taoism makes it easier to live. 

Randy Smith's work can be seen on his website, randysmithart.com, and at Sag Harbor's Romany Kramoris Gallery, 41 Main Street, 631-725-2499, kramorisgallery.com

Project Runway...Island-Style

BY SALLY FLYNN



I think there's a race during the months of March and October as to which month can make human beings dress the strangest in anticipation of some form of inclement weather. It is only during October that you may meet your normally smartly dressed neighbor in a getup similar to; a tank-top covered by a loose sweater over shorts with ankle boots. On initial view, it may seem like she's 1) Been a victim of Project Runover vs. Project Runway, or 2) Got dressed in the dark, or 3) Had too much Bailey's Irish Cream in her morning coffee again. But no, none of these are true. Chances are she watched the weather channel this morning and has now dressed for that most dastardly of weather predictions: The Wintery Mix!

The Wintery Mix—the be prepared for anything clarion call of fashion challenges. The only

advice you get is "wear layers." Well, unless you are a wedding cake, there's a limit to the layers you can add without looking like you've added rolls as well. It's difficult to hit the balance between hiding the real rolls while attempting to sculpt some resemblance to a female form.

Whenever I go for the layered look, I always wind up looking like Venus—if she were wearing a brightly colored serape while carrying two canned hams. Sometimes I try to comfort myself by imagining Heidi Klum in the same outfit, but even in my imagination she ends up looking like a Picasso painting during his "I have so effectively conned the world, I could paint dog vomit and call it art" phase. For a while I

thought it was the L.L. Bean green rubber boot that made my appearance look so bizarre as reflected back to me in the window of the IGA, but no, I must admit boots could not have made my wintery mix outfit work.

Now March is here. And we will open our front doors, hear a spring bird, but see some snowflakes blowing by, and we will pause to layer once again. Perhaps a hideous new Christmas sweater over a new short-sleeved cotton top with Easter eggs on it. Or go for the trifecta of terror—a horrible combination of something from Christmas, Easter and St. Patrick's Day.

I know that on days when wintery mix is the forecast, TV fashion consultant and stylist Tim Gunn pokes his head out of his front door, and if anything around him sparkles back with holiday beading he goes back into his island home for another six days. I love Tim Gunn—without him, I would never have believed what I've heard so often through my life: "Oh, there's definitely a limit to sparkle."



The layered look...some get it, some don't.

Judy Carmichael

SWINGIN' MUSIC, SULTRY VOCALS & SASSY HUMOR

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\$100 All Inclusive

MARCH 24, 2013 | NOON

Champagne Brunch & Show

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Proceeds Benefit East End Hospice

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RESERVATIONS

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Making Sense of the Madness

BY KELLY LAFFEY



This Sunday may be one of the most epic in recent memory, with a trifecta of awesome events scheduled. First, it's real St. Patrick's Day. Then, it's the 51st annual Montauk St. Patrick's Day Parade. And finally, sports enthusiasts rejoice: It's Selection Sunday, the beginning of March Madness.

Simply because of our geographical distance from a solid Division I college basketball program, the East End isn't exactly a hotbed of Madness. But odds are, you're going to fill out a bracket anyway. The NCAA changed the rules a bit in 2011 to allow for more teams to make the Big Dance, with two key confusing aspects.

For years, the "first round" referenced games among 64 teams, seeded 1–16 in four regional brackets. Now it refers to four games in which eight teams play for four spots in the aforementioned top 64.

Old habits die hard, and for the past two years, everyone I know has still referred to the Round of 64—now technically the second round—as the "First Round." But this new "first round" delves further into irrational territory, as the seeded slots they're playing for just make no sense. Last year, the winners became No. 16, No. 16, No. 14 and No. 12. Why?

At least the most fun part of naming rounds remains—the fun alliterations: "Sweet Sixteen," "Elite Eight" and "Final Four."

For the past couple of years, I've filled out a bracket with a group of friends from Wake Forest. So, what's the method to the madness? In theory, the highest ranked teams go all the way, but in actuality that never even comes close to happening. Everyone—from true NCAA basketball "bracketologists" to the person reluctantly roped into an office pool—has a chance of choosing every correct team. Here's how I go about the monumental task:

- If Wake Forest makes the dance, they automatically go all the way. I can't put my Demon Deacons at the top. And really, anything goes in the NCAA tournament. Upsets are what make watching so fun. (This didn't go so well back in 2009. Wake was a No. 4 seed, and we lost to No. 13 Cleveland State in the first round. Prior to the start of the tournament, I made my roommate feel so bad about picking a different team to become a national champion that she changed her bracket. She shouldn't have listened to me...)

- I never have all No. 1 seeds in the Final Four. It's just so unlikely to happen. Plus, if that



As always, Go Deacs!

K. Laffey

No. 8 guy goes all the way, I want to be able to say that I correctly predicted it. Even though it's a complete fluke, it gives you some kind of credibility.

- I usually go on gut. I'll be the first to admit that there's no way I know even one thing about every team that makes it to the tournament.

Sometimes a quick Google search will help me decide. Other times, I pick based on which team's uniform I like better. Those that incorporate a blue-and-orange (because I like the Mets) or a black-and-gold (for Wake) color scheme usually trump all others.

- I knock Duke out as soon as humanly possible.

Like a good Demon Deacon, I'm against everything Blue

Devil. As soon as they're matched up against a team that has even a remote chance of winning, they're out.

- That mentality slightly conflicts with this one: I keep ACC teams in as long as possible. This year, I think the tourney is going to be stacked with the ACC, minus (sadly) Wake. But it's nice to be thought of as a dominant basketball conference again. So, I'm always debating: Do I leave Duke in for the sake of the ACC? Or do Tobacco Road rivals die hard? It will be a constant source of angst this week.

Let the madness begin. 

Observations on Rory McIlroy

BY DARREN DEMAILLE



The No. 1 ranked player in the world, Rory McIlroy, walked off the golf course at PGA National in the middle of his round two weeks ago, withdrawing from the Honda Classic. McIlroy was seven over par and had hit three balls into the water. Reporters caught up with

McIlroy on his way to the parking lot, and when asked what happened McIlroy responded, "I'm not in a great place mentally. I can't really say much, guys. I'm just in a bad place mentally."

An hour later (when he realized the repercussions of his actions) McIlroy issued a statement apologizing for his withdrawal and said it was because of a sore wisdom tooth affecting his concentration. According to his playing partners Mark Wilson and Ernie Els, they had not seen any signs of pain or heard him complain. Moreover, a photographer captured a picture of him eating a sandwich minutes before leaving.

So what's wrong with McIlroy? There are a few explanations that have been visited by the media. One hypothesis claims his romance with tennis star Caroline Wozniacki is the culprit to his downslide. McIlroy also signed a huge equipment deal with Nike, switching from Titleist, and that may have caused inconsistencies in his game. Another plausible

answer is the pressure that comes with being the World's No. 1 golfer, which has been known to eradicate a few of the game's greatest players. Finally, it could be the technique in the swing itself, which seems to be the most logical answer. McIlroy explained in a press conference earlier in the week that too much attention is being given to the equipment deal when his swing is the real issue.

So what's wrong with McIlroy's swing? As I have explained many times in previous articles, a player's best chance to play consistent golf is to swing the club on a proper swing plane. Doing so will allow you to make the least amount of un-athletic compensations, as well as decrease curvature and hit the ball solid. McIlroy is no exception. Currently he is swinging the club above the plane on his backswing and under the plane on the downswing. In doing so, he has created a loop in the swing, which causes him to either block the ball to the right or to hit a hard hook to the left. This is what I refer to as Military Golf, and it is one of the most frustrating roads a player can go down. After a few rounds of hitting the ball inconsistently and all over the map, the mental breakdown is inevitable. This is where I think McIlroy's game currently is. It is a perfect storm of swing technique, equipment changes, intense pressure and mental demons.

The Honda Classic was McIlroy's third tournament this season. After a poor showing in Abu Dhabi, where he missed the cut, he was then eliminated in the first round in his second appearance at the Accenture Match play. My



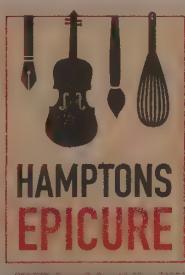
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conclusion is that McIlroy will eventually fix all the demons that have been plaguing him as of late. He is only 23 years old and has his whole life ahead of him. He's talented and, from what most people testify, he is a great person. Golf is a very difficult game and will humble every player at one time or another. The only card we can always play is to maintain a positive attitude, one that McIlroy decided to fold when he withdrew from the Honda Classic. Anyone know of a good dentist? 

Darren deMaille is the Head Golf Professional at The Bridge in Bridgehampton. Prior to The Bridge, Darren worked at The Bear's Club in Jupiter, Fla. and The Country Club of Fairfield in Fairfield, Conn. Darren has had many top 100 instructors influence his philosophy but most of his principles are based on Jack Nicklaus' way to play golf.

The Many Delights of the English Garden

BY STACY DERMONT



By the time you read this you may already know that I was not elected Pope. I am, however, ensnared in an Old World maelstrom of tradition and intrigue.

This morning I woke up with a newfangled English expression in my head. Apparently now as I sleep I make up nonsensical English expressions. Before I make an appointment to meet with my friend the psychoanalyst every week at the same time, let's try to figure this out.

This morning a man's voice in my head said "Her better half tided me over." He was telling me about how he'd gotten home after a party and what he meant was that his wife, his "better half," brought him home. Presumably she drove him home.

Last night I held a small dinner party. One of the memorable topics of conversation was the popular hypothesis that Lyme Disease began on Plum Island and was brought to the mainland by deer. Local deer ride the ocean tides around to get from land mass to land mass. I also drank more wine than is my custom.

But I think that my manic Anglophilia goes deeper. In my bid to realize my first-ever garden I've become obsessed with reading books and watching videos about English gardens and

English gardening methods. I figured that England may have a similar climate, and some of our early settlers were English, so maybe we tend to grow many of the same things. Then I got hooked.

I watched every episode of the BBC drama series *Inspector Lewis* (when Inspector Lewis' sidekick Hathaway said "Call a spade a shovel!" I melted) and every wacky episode of the BBC's *The Vicar of Dibley*, scanning, searching every frame shot outdoors for clues about English gardening techniques. I picked up a few pointers—but my husband "just says no" to keeping sheep.

I'm obsessed with a particular English how-to garden video. It's about 45 minutes long and features a beautiful garden inside a fruit cage. (That's right, Peter Gabriel did not make up the term "fruit cage.") I find the host of this gardening video really unattractive, so I have to fast-forward through the part where he groans while he eats a strawberry. That's okay—I get to the part about the "melon nets" faster. Little melon-filled twine hammocks hang from the greenhouse ceiling—love it!

Turns out the "English garden" as we know it came about in the 1700s. The manor houses had formal gardens—bounteous flowers and other plants bursting along narrow pathways in loose color schemes was borne out of the aristocracy's reinterpretation of peasant life. The "little people" had little space and little time to tend their home gardens, so they made the most of them. Flowers were more likely

grown for medicinal purposes than for looks. And roses can be tasty.

So in addition to my reading, I tried to go further back in my video pursuits. Now I'm head-over-heels hooked on the original television version of *Upstairs, Downstairs*. I remember my grandmother and her friends chattering incessantly about this series 40 years ago.

I'd hoped there would be a lot of outdoor shots a la *Howard's End* but no—it's a simplistic sort of soap opera but features outstanding English actors of the day. Gordon Jackson plays the butler Mr. Hudson, who acts as a father to everyone, and Jean Marsh plays Rose, the long-suffering house maid. (You may remember these two from *Sesame Street*—they were featured in Ernie's star-studded "Put Down the Duckie" number.) Mrs. Bridges, the matronly cook, and Ruby, the daft scullery maid, keep the home fires burning while Edward the footman is off fighting World War I. Right now it's 1917 at 165 Eaton Place and the whole house—and I—are extremely worried about "Eddie" on the front in France. I don't know what I'll do if he dies.

There's only been one "major garden sighting" in the series so far. The garden had been largely converted over into a cemetery—not a good direction.

The servants hardly ever get out, but they have fabu kitchenalia! Every weekend now I go off to estate sales buying crocks and wooden sponges because I have such pantry envy toward Mrs. Bridges.

Is that crazy? 

Why I Prefer Twitter to Facebook

BY MATTHEW APFEL



People often ask me what I think of Twitter. I like it more than Facebook, mainly because it's a great way to curate the web. Instead of reading one newspaper or even 10 of them, I just check my Twitter feed in the morning to see what all the people I'm following are talking about. This usually sets me off in the right direction.

The key is to follow the right people to match your interests; my list has about 50 people on it and is pretty weird. I follow comedians and TV writers for humor—folks like Rainn Wilson and Chris Rock. I also follow hip-hop stars and pro athletes for unintentional comedy; trust me, Kanye West is a funny tweeter, whether he knows it or not.

On the more serious side, I follow tech writers and business leaders (Pete Cashmore, Mark Cuban) who throw out random ideas and insights. I also follow a few close friends just because it's lonely out there. I don't tweet, though. Maybe it's an age thing. Or an ego thing. My attitude is, I've never said anything original, so why start now. I also struggle to find a regular use for sending terse, written messages when so much of our world is about photos and videos. Who cares if I'm enjoying my veal piccata at La Parmigiana?

This might be changing. I've recently discovered an application that might be cool enough to get me tweeting. It's a free app called Vine and it's definitely worth checking out. Vine wants to do for video what Instagram does for photos: build a video-driven social network by making it incredibly easy to shoot and share clips from your phone, on the fly.

There are several cool features driving this movement. First, Vine is very easy to use. You launch the app and a really simple tutorial appears. You won't need it. Just press the camera icon to instantly start recording. Here's where it gets fun. Vine lets you make what I call "stop-action videos." You touch the screen and it starts recording. Let go and the recording pauses—but you don't lose your place. Touch again and it starts recording again, picking up right where you left off. You can do cuts, panoramas, wide shots to tight shots, whatever you want. It's all controlled by tapping and releasing the face of your phone; Vine stitches the clips together into a single video.

Once you're done, you can preview the clip and delete it by tapping a large X onscreen. If you decide to post the clip, Vine lets you type in a caption and share it instantly—to Vine's own social network, to Twitter or to Facebook. Everything is right there for you, no need to save to your home computer or name the file.



Vine: Video and social media

Here's another cool thing about Vine: Each clip can only be six seconds long. Yes, this seems awfully short. But that's the point. Anything longer would take forever to upload and consume tons of space on your phone. This is how Vine can change the game—by training us to think differently about video and the world around us. Not surprisingly, Twitter is an investor.

Vine represents the "here and now" of mobile video, but what's coming next? Check out a technology called Memoto. It's hardware—a tiny camera that mounts on your shirt collar, jacket or bag. You can even hang it from a necklace. It automatically snaps photos at 30-second intervals, whether you like it or not. It only shuts down when it gets dark or is placed inside a pocket. The unit is priced at \$279 with one year of free online storage.

Think of it this way: Memoto turns you into a walking security camera that captures images of the world around you just in case you want them later on. Most images might be lame, but it will sure come in handy during those spontaneous moments when you don't have a chance to pull out your phone. Sound creepy? Perhaps. But for sheer convenience, it's pretty interesting. And as the use of web video continues to explode, don't be surprised if future generations of Memoto capture videos instead of photos.

And then we'll all be filmmakers. 

NEWS BRIEFS

COMPILED BY KELLY LAFFEE

St. Patrick's Day Primer

MONTAUK: March 17 marks the anniversary of the death of St. Patrick, who brought Christianity to Ireland, in the fifth century. The shamrock is associated with St. Patrick because he is believed to have used it to teach the Christian doctrine of the Holy Trinity.

There are 34.7 million US residents who claim Irish ancestry. That's more than seven times the population of Ireland.

Eightythree percent of Americans will wear green on March 17.

The world's first recorded St. Patricks' Day parade was in Boston in 1737. New York City boasts the longest continuously running parade, going strong since 1762.

On any given day, 5.5 million pints of Guinness are poured around the world. That number reaches 13 million on March 17. Arthur Guinness signed a 9,000-year lease on the Guinness factory in Dublin in 1759.

The 98-foot parade route in Hot Springs, Ark. is "officially" recognized as the nation's shortest, but we're thinking that Am O'Gansett gives it a run for its money. See next page for photos.

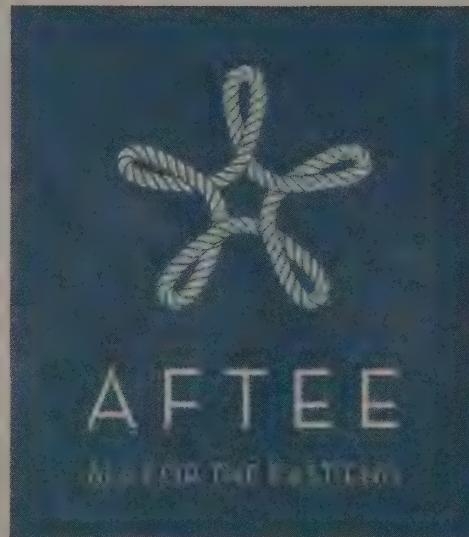
Visit DansHamptons.com for additional Montauk Parade facts.

Peconic Baykeeper Urges Residents to Save the Kathy

WATERWAYS: Peconic Baykeeper Kevin McAllister is appealing to East End residents to save the *Kathy*! *Kathy* has been protecting and preserving area waterways for the past 14 years, but at over 40 years old, she is in need of some serious upkeep. As posted underneath a YouTube video appeal, she "is dinged and down to glass, her wiring is moody, her seams need sealing, and her decks are getting soft. After Sandy, she straight up lost her steering! Generally speaking, we are all for natural aging at Peconic Baykeeper, but quite frankly, *Kathy* needs a facelift and then some."

Visit DansHamptons.com to view the video and check out peconicbaykeeper.org for ways to help restore the *Kathy*.

AFTEE Concert Approved in Riverhead



RIVERHEAD: The Town of Riverhead has approved All For The East End's (AFTEE) application to hold its inaugural fundraising concert on Monday, August 19 at Martha Clara Vineyards. The concert will benefit a new East End Fund.

AFTEE is planning a fun-filled day-long music festival. On Monday, August 19, 2013 Martha Clara Vineyards will be THE place to be. It will kick off in the morning with music, song, dancing and activities showcasing our East End not-for-profits and entertaining activities for families of young

children and teens. Starting at 6 p.m., everyone arrives for the main event—A Music Concert Dance Party for all those over 21 produced by the famous Nile Rogers. AFTEE will announce more specifics in the early spring.

AFTEE fundraising is in full swing and more than \$150,000 has been committed to date.

All For The East End is a 501(c)(3) non-profit establishment whose primary purpose is to raise awareness of the role not-for-profit organizations play in making the east end of Long Island one of the most desirable places to live in the world, and to establish a fund of new money that they will have access to through a grant process. The Long Island Community Foundation will manage and administer the disbursement of funds obtained through AFTEE's efforts.

LIRR Expands Service from Montauk For St. Patty's Day



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MONTAUK: For Upstate residents hoping to go to Montauk for the St. Patrick's Day Parade on Sunday, March 17, making travel plans just got a little easier. The LIRR has added an additional westbound train, leaving Montauk at 1:23 p.m., two hours after the parade's scheduled 11:30 a.m. start. The train fills a gap in the westbound weekend schedule between a 6:44 a.m. train and a 3:35 p.m. train.

Though no additional eastbound trains were added, the regularly scheduled 7:42 a.m. train from Penn Station arrives in Montauk at 10:46 a.m., 44 minutes prior to step-off.

Sybil Christopher, 83

NEW YORK: Sybil Christopher, neé Williams, was born on March 27, 1929 in Tylorstown, a village in Wales.

After losing her mother, a seamstress, at age 10, and her father, a mining official, at age 15, Sybil entered the London Academy of Dramatic Arts, where she was offered a job as an extra in *The Last Days of Dolwyn* (1948). She met and married Richard Burton during its production, when she was 19 and he was 23.

In the early years of her marriage, Sybil played Lady Mortimer in *Henry IV* at Stratford, appeared in *Harvey* in the West End, and in the famous BBC radio production of Dylan Thomas's *Under Milk Wood*.

After her divorce from Burton in 1963, Sybil, with her two daughters, moved to an apartment on Central Park West. In 1965 she opened Arthur's, on East 54th St., which became the number one celebrity nightclub. Sybil married Jordan Christopher, lead singer of the band Wild Ones, and had a daughter in 1967. They lived in Los Angeles, where she had opened a sister venue, before settling in Sag Harbor. In 1991 she co-founded the Bay Street Theatre, where she served as Artistic Director until just last year.

Sybil died in New York on March 7, 2013, at the age of 83 and is survived by her three daughters, a stepdaughter and two grandchildren.

New Montauk Monster Washes Up in UK?

TENBY, WALES: Yet another "Montauk Monster" is making headlines, this one dubbed "The Beast of Tenby."

The creature was found washed up on a beach in Tenby, Wales two weeks ago. Just like the original Montauk Monster, it appears to be decayed and has clearly lost a significant amount of hair. Scientists and skeptics suspect The Beast of Tenby is more likely just a partially decomposed badger, but not everyone agrees.

The original Montauk Monster was found washed up in Montauk back in July of 2008.



1. Mick Hargreaves strumming and singing
2. Terry Winchell performed
3. A painting by Paton Miller was one of the pieces in the live auction
4. Denise McCauley, Julie Ott and Scott Lewis
5. Aaron Cuisin, director of the hatchery

Bivalve Revival Benefit at 230 Elm

Sea Scout Ship 908 hosted a benefit with food, cash bar, art auction, raffle, and live music at 230 Elm in Southampton to help fund the building of the Conscience Point Shellfish Hatchery. **Photographs by Tom Kochie**



Westhampton Beach St. Patrick's Day Parade

Westhampton Beach held their 46th Annual St. Patrick's Day parade this past Saturday. The parade, which strode down Main Street, was lead by Grand Marshall Tom Otis, owner of Otis Ford in Quogue.

Photographs
by Nicholas Chowske



Am O'Gansett Parade

The crowds gathered for the festive Am O'Gansett Parade, one of the shortest parades in the world!

Photographs
by Tom Kochie



1. Hope Beck gets painted with shamrocks by Laura Marino
2. Kelly Laffey drives the Dan's Papers Smart Car



Montauk Friends of Erin Corned Beef and Cabbage Dinner at The Point in Montauk

The Montauk Friends of Erin served their Annual Corned Beef and Cabbage Dinner at The Point in Montauk. The dinner was a prelude to their big event on March 17: the 51st Annual St. Patrick's Day Parade, to be led by Montauk's beloved School Superintendent Jack Perna, who will be this year's Grand Marshall. **Photographs by Richard Lewin**



1. MFOE Officers were the evening's servers: Marc Remmes (Treasurer), Joe Bloecker (President), Shane Moloney and Pat Moloney (Secretary)



2. MFOE's Shane Henneghan joined Sous Chef Miguel Mateo and Chef James Farrell in the kitchen



3. Nancy Neff, Rita Mullan and Laraine Creegan (Montauk Chamber of Commerce) shared a few laughs

NORTH FORK EVENTS

So much to see and do this weekend!

NORTH FORK

Long Ireland Brews All Year Long

BY DEBBIE SLEVIN

While sitting at that table, sipping a merlot, you know you'd rather be hanging out at the bar with those two guys having fun, drinking beer and grooving on Irish pub music.

Buddies from work, Long Ireland Beer Company's Dan Burke was an oil burner mechanic and Greg Martin was the service manager. "It was around 2005," says Burke. "We bonded over love of beer and hatred for our day jobs. We were both at a point in our lives where we said I would rather try and fail than be an old guy who said 'I should have.'"

They started out home brewing, making their first batch of beer together on Burke's kitchen stove. "The beer was good! We drank it, and then we continued to make more." They really enjoyed the process. "I like to make things out of raw ingredients—put them together and make something else," says Burke. "And I am production-minded: bigger, better, faster, more!"

The men went from brewing 2 1/2 gallons at a time to 20 gallons a week. "That was more beer than two guys could drink in a week, so we went to barbecues and gave it away, as we were developing this whole idea of starting a brewery." At that time there were only three local breweries. "It was a new idea then," Burke says. "Not now."

They got lots of encouragement, but with no money to pay a professional business developer, in 2005 Greg educated himself, and wrote a business plan

to help them move forward. They took an internship with a brewery in Connecticut, commuting every Saturday. "We incorporated in 2008, sold our first keg in March of 2009," while still brewing in Connecticut.

"We worked all day, spent time with the kids at night. Then we would sell the beer door-to-door." Both men are married; Martin has twin 17-year-old boys and a 12-year-old son. Burke's daughter is eight, his son is four.

As he recounts the path to their brewery and tasting room on Peconic Road in Riverhead, Burke occasionally plunges a large paddle into a vat of mash, checking the temperature for the Celtic Ale he is brewing. "It's a balance between timing and temperature," he says through the steam. And division of labor. While Burke is making the beer, Martin, who handles the business end of things, is upstate in Dutchess County opening a new territory.

The men, feeling the pressure and knowing they had to make the leap to full-time soon, had been developing private investors. In January of 2010, when the same equipment they had learned to make beer in became available on eBay, they had the capital to buy it but no place to install it.

They purchased the old Riverhead Agway building and Martin and his father did all the renovations



themselves. They were still transporting 40 kegs every other week to supply their accounts on Long Island. "The bar owners loved us—we would deliver right to their door, with tap and glasses. "We were one-stop shopping," says Martin. Then they grew from 40 kegs to 300.

"We started construction in October 2012; and we brewed our first batch in May 2011." Their production level is now "just shy of 5,500 kegs for the year and we plan to produce upwards of that this year..." Burke says matter-of-factly.

"I don't think I ever felt scared about it," he said when asked about their success. "It's always been this sheer determination—whatever I have to do to make this happen, I was gonna do it....This is not a hobby or lifestyle," he says emphatically. "This is my livelihood. It's how my kids go to the dentist, how I put food on the table."

As the popularity of craft beer gains momentum, small breweries like Long Ireland benefit. Last March they reached a turning point and signed with a distribution company because, as Martin puts it "I didn't want to be in the trucking business, I wanted to be in the beer business."

And they sure are.

For more info, visit longirelandbrewing.com.

NORTH FORK

For more events happening this week, check out:

Montauk Calendar pg. 41, Arts & Galleries Listings pg. 45, Calendar pg. 48, Kids' Calendar pg. 50.

FRIDAY, MARCH 15

EAST END ARTS' ANNUAL MEMBERS SHOW: ORIGINS

5-7 p.m. Opening reception. Through 4/19. Gallery hours Tues.-Sat., 10 a.m.-4 p.m., 133 East Main Street, Riverhead. 631-727-0900 eastendarts.org

NEW ART SHOW AT THE ROSALIE DIMON GALLERY

New art show features Nigerian-born photographer Alfred Fayemi and tapestry artist Sherry Schreiber. On view through 5/1. 370 Manor Lane, Jamesport. 631-727-0900 eastendarts.org

LIVE MUSIC AT THE NORTH FORK TASTING ROOM

6-10 p.m., Listen to local musician Walter Finley while sampling Long Island beer and wine. Get there early to enjoy "Friday Night Flights," a gourmet happy hour 4-7 p.m. 3225 Sound Avenue, Riverhead. 631-727-9513 northforktastingroom.com

GLOBAL WINE DINNER AT THE JAMESPORT MANOR INN

7 p.m. Four-course tasting and pairing of northern and southern hemisphere vintages for \$65 per person. 370 Manor Lane, Jamesport. 631-722-0500 jamesportmanor.com

FRIDAY NIGHT FIRE PITS: JAMESPORT VINEYARDS

7-9 p.m. 1216 Main Rd., Jamesport. 631-722-5256 jamesportwines.com

WINTERFEST WARM UP AT THE HILTON

7-10 p.m., As part of the Long Island Winterfest, Jazz on the Vine Concert Series, the Hilton Garden Inn hosts free live jazz. Warm up with a complimentary glass of warm spiced wine. Tapas and buffet dining are available. 2038 Old

Country Rd., Riverhead. liwinterfest.com

LIVE MUSIC EVERY FRIDAY AT THE ALL STAR

9 p.m.-midnight. Live local bands weekly. Come early for happy hour, free buffet and drink specials. 96 Main Road, Riverhead. 631-998-3565 theallstar.com

SATURDAY, MARCH 16

POLAR BEAR PLUNGE FOR MAUREEN'S HAVEN

11 a.m. Help the homeles, day-of registration begins at 9 a.m. The Wharf House, Founders Landing, Southold 631-727-6831

MUSIC AT THE JAMESPORT MEETING HOUSE

11 a.m. Brady Rymer with special guest Claudia Musser on accordion and vocals. Family friendly. \$15 /children \$10/children, under 2 free. 1590 Main Road, Jamesport. 631-779-2831 jamesportmeetinghouse.org

LIVE MUSIC AT PECONIC BAY WINERY

11 a.m.-5 p.m. 31320 Main Rd., Cutchogue. 631-734-7361

VIP BLENDING SESSION AT SANNINO BELLA VITA

Noon-3 p.m. Also on 4/13. You and a guest will have the chance to make a custom bottle of wine and enjoy a provided lunch. All is included for \$150 per couple. 1375 Peconic Lane, Peconic. Reservations required, 631-734-8282 sanninovineyard.com

NATIONAL CIRCUS PROJECT WORKSHOPS

2 p.m. and 4 p.m., show at 7 p.m. A fun-filled day for the entire family! Workshops include fun, exciting, age appropriate hands on use of circus skills including juggling, plate spinning, acrobatics, clowning, and more. \$10-15. 18 E Main St., Riverhead. 631-727-4343 suffolktheater.com

LIVE MUSIC AT DILIBERTO WINERY

2-5 p.m. 250 Manor Lane, Jamesport. 631-722-3416

LIVE MUSIC EVERY SATURDAY AT LIEB CELLARS

2-6 p.m. Rain or shine. Open every day from 12-7, half-price glasses Mon.-Fri. from 4-7 p.m. 631-298-1942

PICK OF THE WEEK

SATURDAY, MARCH 16

Polar Bear Plunge!

11 a.m. (see below)

WINTERFEST 'JAZZ ON THE VINE'

\$20 at the door includes a glass of wine. For a full schedule check out liwinterfest.com

LIVE MUSIC AT THE NORTH FORK TASTING ROOM

6-10 p.m. Steve Fredericks plays as you sample the best wine and beer of Long Island. 3225 Sound Avenue, Riverhead. 631-727-9513 northforktastingroom.com

13th ANNUAL OCEAN OF HOPE GALA

7-11 p.m., An evening of cocktails, dinner, silent auction, casino fun, dancing, and live music by The Hackensack Men & The Trenton Horns. Tickets \$150. Proceeds benefit Riverhead Foundation for Marine Research and Preservation. LI Aquarium & Exhibition Center, 431 E Main St., Riverhead. 631-369-9840 riverheadfoundation.com

SUNDAY, MARCH 17

HAPPY ST. PATRICK'S DAY!

FROM GALWAY TO GRACELAND AT SUFFOLK THEATER

2 p.m. McLean Avenue Band & Emerald Fire Dancers. \$20. 18 E Main St., Riverhead. 631-727-4343 suffolktheater.com

ST. PATRICK'S DAY AT THE DARK HORSE

4-7 p.m., Corned beef & cabbage and shepherd's pie. Sponsored by Riverhead Town Democratic Committee. \$40, 1 E Main St., Riverhead. 631-208-0072 darkhorserestaurant.com

Send listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

WINERIES

Drink in the whole North Fork!

WAKE UP!

What's open
this weekend

FOCUS ON MONTAUK

Meet Grand Marshal Jack Perna

BY KATE MAIER

Montauk's 51st annual Friends of Erin St. Patrick's Day Parade will kick off at 11:30 a.m. on Sunday, and this year's title of Grand Marshal, the mightiest of men charged with the ever important task of leading the legions of green on the fateful stroll from Edgemere Road to Main Street, has been bestowed to none other than Jack Perna. The soft spoken school administrator, who has served as Superintendent of the Montauk School for the past 18 years, will carry the big shillelagh whilst wearing the traditional parade sash and top hat. Like so many humbled and honored Grand Marshals who have stepped before him, "I don't think it will really hit me until I actually face Main Street," he said in his pre-parade interview.



Grand Marshal Jack Perna

Leading the St. Patty's Day parade has been described by many a Montauker bestowed the honor in years past as a magnificent and awe-inspiring experience. With a kickoff near the firehouse on Edgemere Road, the parade route extends past the Trail's End Restaurant, loops by the post office, and turns from there to Main Street, where as many as 40,000 people have been known to congregate to observe what has been dubbed by the Montauk Friends of Erin as "the second largest St. Patrick's Day Parade in New York State." Should Perna succumb to petrification, the Friends of Erin have marked the way with a green line that runs the length of the parade route.

Perna has spent most of his life in Montauk, having moved here as a child in 1958. He attended the Montauk School for a year prior to transferring to Little Flower School, a Catholic institution that has since shut its doors. With the school, he marched as a sixth grade student in the first Montauk parade in 1963.

He would re-enter the Montauk School later, in 1972, as a fourth grade teacher, shortly after his graduation from Southampton College. The 1978 Grand Marshal and then principal Bob Fisher encouraged him to obtain a degree in school administration—which he did, from Long Island University in 1977. He began a career as an assistant principal in 1978 and took the helm as superintendent for the tiny district, with a population of about 350 students, in 1995.

Perna said he was taken by surprise when the Friends of Erin broke their unofficial conclave and asked him to serve as this year's Grand Marshal. "I was home and got a phone call from Pat Maloney," a Friends of Erin member who works as a custodian. "I thought there was something wrong at the school," but soon found otherwise.

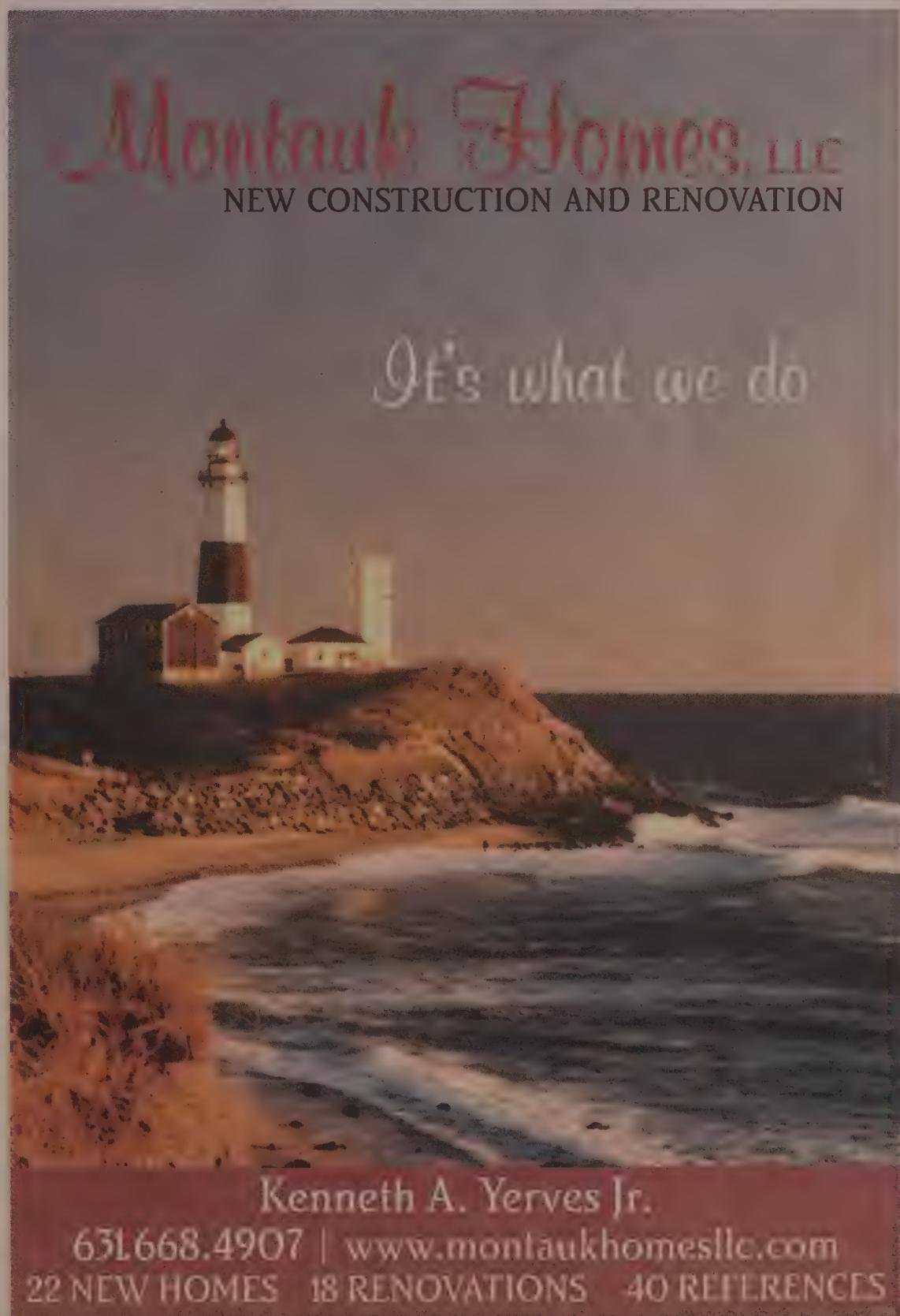
As a grandson of Ralph Giordano, who owned the Pizza Village and the Lakeside Inn, most recently incarnated as The Surf Lodge, Perna is no stranger to the food business. He worked a second job for most of his career, purchasing Pizza Village from

his uncle, Dr. Dan Vasti. For the next 20 years, Perna dutifully donned a blue collared shirt, trading his jacket and tie for an apron after the final bell at Montauk school and serving up dinner to families of many of the students he was charged with during the day. He sold the business in 2000, and since then has been semi-retired, with one full-time job as a school administrator.

Among his other achievements, Perna became a certified school counselor in 1990—a certificate that comes in handy in his position. He has served as a member of the Board of Directors at Montauk Youth,

on the hamlet's Chamber of Commerce, the Citizen's Advisory Committee and the Third House Nature Center. Additionally, he is a trustee at Montauk's Fort Hill Cemetery, and has served on East Hampton Town's anti-bias task force. On Sundays, he teaches religious education at St. Therese of Lesieux.

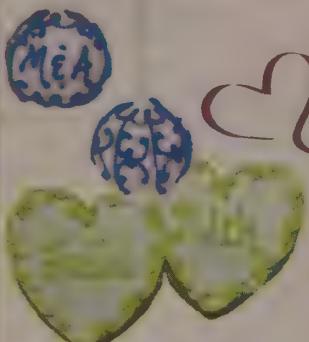
Considering his history and ties to the community, it's a sure shot that there will be plenty of familiar faces to cheer Perna on as he approaches the sea of green on Sunday. With so many former students, "I would hope I would recognize a lot of people," he chuckled. 



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Rufus Wainwright's classic "Montauk" premiered just over a year ago. Below are the lyrics, but to listen, you'll have to go to DansHamptons.com.

One day you will come to Montauk and see your dad wearing a kimono and see your other dad pruning roses

Hope you won't turn around and go

One day you will come to Montauk and see your dad playing the piano and see your other dad wearing glasses

Hope that you will want to stay for a while

Don't worry I know you'll have to go

One day you will come to Montauk and see your dad trying to be funny and see your other dad seeing through me

Hope that you will protect your dad

One day you will come to Montauk and see your dad trying to be evil and see your other dad feeling lonely

Hope that you will protect him, and stay

Don't worry I know you'll have to go

One day years ago in Montauk lived a woman now a shadow

There she does wait for us in the ocean

And although we want to stay for a while

Don't worry we all have to go

One day you will come to Montauk



Congratulations to Jack Perna, the Grand Marshal of the 51st Annual Montauk Friends of Erin St. Patrick's Day Parade and the Montauk School Superintendent! See story on page 39.



Montauk children's book author Eva Moore published her latest book, *Lucky Ducklings: A True Rescue Story*, last month. The story, illustrated by Christopher Award-winner Nancy Carpenter, is about a mother duck who loses her five little babies down a storm drain. This incident and the heartfelt rescue effort by local firemen actually happened in Montauk back in 2000.



Dan's columnist and former Manucci's waitress extraordinaire Kate Maier has accepted a job upisland and will soon be moving, though we're sure she'll visit her beloved hamlet often. Congrats Kate!



Montauk resident and J. Crew chairman and CEO Mickey Drexler is investing in Warby Parker, the popular online purveyor of stylish, affordable eyewear. With future financing secure, the company plans to expand their retail presence as well as experiment with more unconventional promotions, including a seaplane ferry from downtown Manhattan to the Hamptons.



Montauk residents and/or regulars who we've missed during the offseason: Tina Fey, the Montauk Monster, Frank Mundus, Quint, Brooklyn hipsters, Charlie Sheen, the Rolling Stones, Bethenny Frankel, Julianne Moore, Dick Cavett, Paul Simon, Cynthia Rowley, Jorn Weisbrodt, Ralph and Ricky Lauren, Cynthia Nixon and Edward Albee. See you this summer?

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MTK CALENDAR

For more events happening this week, check out:

North Fork Calendar pg. 38,
Arts & Galleries Listings pg. 45, Calendar pg. 48,
Kids' Calendar pg. 50

THURSDAY, MARCH 14

FREE MOVIE NIGHT

7 p.m. Argo, critically acclaimed film with Ben Affleck and Bryan Cranston. Rated R. Montauk Public Library, 871 Montauk Highway. 631-668-3377 Montauklibrary.org

ADULT BADMINTON AT MONTAUK PLAYHOUSE

7-9 p.m. Thursdays through 4/25, Montauk Playhouse, 240 Edgemere Street, Montauk. Free. Call to register, 631-668-1612

FRIDAY, MARCH 15

MONTAUK ARTISTS' ASSOCIATION JURIED ART SHOW DEADLINE FOR ENTRIES

Deadline for entries is 3/15, show will be 5/24-26, noon-5 p.m. On the Green. Presented by Depot Art Gallery and Art School. For more info, call 631-668-5336 or email montaukart@aol.com

GRAND MARSHAL'S LUNCHEON AT GURNEY'S

Noon-3 p.m. The Grand Marshal will be introduced, roasted and presented with parade sash, top hat and shillelagh. Tickets for a full course meal are \$50 per person. Gurney's Inn, 290 Old Montauk Hwy, Montauk. Reservations suggested. Call 631-668-2257 or email sgib@optonline.net

TASTINGS AT MONTAUK BREWING COMPANY

Noon-5 p.m. Stop by the MBC Gallery Taproom for a tasting Fridays, Saturdays, and Sundays. Take home a growler. 62 South Erie Ave, Montauk. 631-834-2627 montaukbrewingco.com

HARRY-OKE AT LIARS' SALOON

10 p.m. Karaoke every Friday, \$1 draft beers all day, every day. 408 Westlake Drive, Montauk, 631-668-9597

SATURDAY, MARCH 16

MONTAUK COMMUNITY CHURCH RUMMAGE SALE

9 a.m.-noon. Toys, books, clothing and more! Located at 850 Montauk Highway, just east of town on your right. 631-668-2202

POT 'O'GOLD TREASURE HUNT

1-3 p.m. A treasure hunt for kids ages 6-11. Start at the Chamber building for teams and clues. Parent's help will be appreciated. Goodie Bags from Captain Kids Toys and team prizes by Plaza Sports. Free. montaukchamber.com

GALA COCKTAIL PARTY AT GURNEY'S

4-8 p.m. Live music by "Billy & The Barfights." Tickets are \$60 in advance, \$75 at door, and available at Montauk's Chamber of Commerce, Becker's Home Center, in Amagansett at Atlantic Wines & Liquors, by emailing FriendsOfErin@optonline.net or by calling 631-668-1578. Gurney's Inn, 290 Old Montauk Hwy, Montauk. 631-668-2660 Gurneysinn.com

LIVE MUSIC AT MONTAUKET

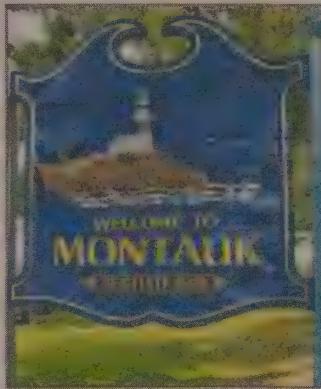
8 p.m. Come and enjoy The Thieves at Montauket Hotel, Restaurant & Bar. 88 Firestone Rd, Montauk, 631-377-1546

LIVE MUSIC EVERY SATURDAY AT SHAGWONG RESTAURANT

9 p.m.-1 a.m. Come celebrate St. Patrick's Weekend and listen to live music by "The 3Bs," 774 Main St, Montauk, 631-668-3050 shagwong.com

CELTIC ROCK AT O'MURPHY'S RESTAURANT & PUB

9:30 p.m. "26+6 - One Nation" live at O'Murphy's. 99



Check out the green in Montauk!

MONTAUK FRIENDS OF ERIN 51st ANNUAL ST. PATRICK'S DAY PARADE

11:30 a.m. The Parade kicks off at Edgemere Street, runs up Edgemere, turns on to Main Street past the reviewing stand on The Green, and finishes at the end of Main Street by the IGA. Come early to get a good vantage point for New York's second largest St. Patrick's Day Parade!

MONDAY, MARCH 18

INTEGRAL YOGA AT MONTAUK PLAYHOUSE

9:30-10:30 a.m. Mondays. Great restorative yoga class by Tsuyumi. \$5 per class. 240 Edgemere Street. 631-668-1612

MONDAY STORYTIME FOR KIDS AT MONTAUK PUBLIC LIBRARY

10 a.m. & 1 p.m., Mondays. Stories, songs & crafts! 871 Montauk Highway. 631-668-3377 Montauklibrary.org

TUESDAY, MARCH 19

PICKLE BALL AT MONTAUK PLAYHOUSE

9:30-11 a.m., Tuesdays. For a great workout, come to Montauk Playhouse on Mondays 6:30-8:30 p.m., Tuesdays 9:30-11 a.m., and Fridays at 11 a.m. Wear sneakers and comfortable clothes. Free! Must be over 14. 240 Edgemere Street. Call to register, 631-668-1612

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Erin Go Bragh

BY KATE MAIER

As the big green wave of winter's end crashes upon the streets of Montauk in celebration of the 51st Annual Friends of Erin St. Patrick's Day Parade, revelers will doubtlessly have little problem fortifying themselves with libations. With an 11:30 a.m. start time, all or most of the usual suspects along Montauk's main drag will be ready, armed with enough Guinness, Harp and Jameson to quell the thirsty crowds. But the season will have barely begun as of March 17, and where to eat is an entirely different matter. As mother always warned us not to drink on an empty stomach, this handy guide offers a road map of Montauk dining options for the big day, and the weeks thereafter.

With the action focused on Main Street, some places have opted out on food service in years past, and will continue to do so. At the venerable **O'Murphy's Pub** (99 Edgemere St.) the kitchen will be closed for the day and tables removed, to accommodate the swarms at the bar. Likewise, the **Point Bar and Grill** (697 Montauk Hwy.), situated at the heart of the action by the Memory Motel, will be

standing room, liquid lunches only.

John's Pancake House (721 Montauk Hwy.) will be open as usual, serving breakfast to those who arrive early to secure a spot on the parade front lines.

With more than 40 years of St. Patty's Day experience, the **Shagwong** (774 Main St.) has opted to go the full monty, serving both food and drink. Across the way, **MTK Cafe** (779 Montauk Hwy.) will also be open, serving drinks and lunchtime fare. For those brave enough to storm the bastion of locals perched on the porch of the **Trails End Restaurant** (63 S. Euclid Ave.), a reasonably priced special menu awaits inside, including split pea soup, burgers and corned beef sandwiches. More "old school" Montauk flavor awaits at **The Montauket** (88 Firestone Rd.), aka the hamlet's favorite sunset spot.

For a more upscale dining option, both the **Harvest** (11 S Emery St.) and **East by Northeast** (51 Edgemere St.) restaurants will be open—good luck getting into the Harvest, though, without a reservation. On the same strip, relative newcomer **The Coast Kitchen** (41 S Euclid Ave.) will make a go of it, having opened for the season the week before. Whether the menu will consist of sushi, corned beef and cabbage, or both is yet to be determined.

To experience the aura of where it all began, head on down to **Manucci's Restaurant** (432 W Lake Dr.) in Montauk Harbor, at the site of Kenny's Tipperary Inn, where the original friends of Erin first conceived the idea of a Montauk Parade. The menu is primarily Italian—although the chef is bona fide Irish—and a decorative Gaelic map of Ireland still adorns the wall of the spacious restaurant, which will open for dinner service at 2 p.m.

Just a stone's throw away, **Sammy's** (448 W Lake Dr.), which recently launched for a second season, will be serving corned beef and cabbage. For the



Lucky scones!

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Sláinte! (To your health!)

remainder of the spring, the restaurant will be open daily for lunch and serve dinner on weekends, with karaoke hosted by "Big Rich" on Saturday nights.

The **Montauk Yacht Club** (32 Star Island Rd.), also in Montauk Harbor, has opened for the season and will be serving food and drink until 8 p.m. Likewise, for those looking for something a little on the fancy side, **Gurney's Inn** (290 Old Montauk Hwy.), overlooking the Atlantic, will serve lunch and dinner.

For those willing and able to make the drive (it's still a bit too chilly for swimming) **Inlet Seafood** (541 E Lake Dr.), a fisherman-owned co-op with spectacular sunset views, will be open on the other side of Montauk Harbor.

By the time the great green line painted along the pavement has faded into spring, a few more Montauk eateries will have awakened from hibernation in Montauk Harbor. There is no word yet on whether storm related water damage will prevent **West Lake Clam and Chowder House** from making its usual mid-April opening. **Swallow East** will ease into the season with weekends, starting on April 18, and rumor has it that **The Dock** will open in full regal on or around April 29. 

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Congratulations
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your weekend!!



Mickey and Valinda Valcich

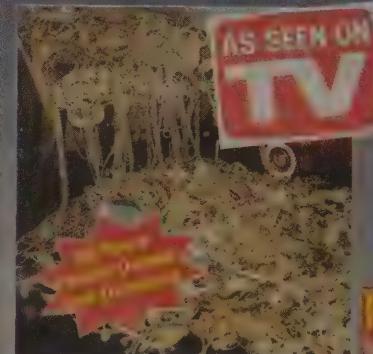


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At Home in Montauk with Dr. Robert Stern

BY JOAN BAUM

He recalls his daughter once calling him up from college, crying, "Dad, were you ever in a dysfunctional band?" And his answer: "Sorry, honey—dysfunctional bands are the only kind of bands I've ever been in." The laid-back response hardly comes close to conveying the love of music and community spirit that seem always to have informed the life of 65-year-old Dr. Robert Stern, former oral surgeon, passionate violinist and for the last three years president of Concerned Citizens of Montauk. He had traveled all over the country, but no place claimed his heart like Montauk—"the beauty, the energy"—when he first visited with his future wife Daphne and a musician buddy some decades ago. There was never a doubt as to where he would retire, build out, play music and work with businesses and homeowners who shared his concerns for keeping Montauk ecologically and financially sound.

The tall, Giacometti-lean Stern heads down a flight of stairs in his stocking feet to show off his private studio and talk about his twin passions, music and Montauk. He sees community at the heart of both endeavors, interfacing with local area schools and churches, and addressing issues related to clean water, beach erosion and related environmental challenges. He's shrewdly appreciative of the importance of working with all manner of Montauk citizens, including those with whom he may

philosophically disagree, to ensure that Montauk will not become "Paradise" lost. No "tree hugger," for all his love of the area, he looks for practical ways to deal with zoning and sustainability so that "we don't kill the goose that lays the golden eggs."

His sense of community outreach began in high school, he says, when he would play every Christmas in a local church, "packing the house." As for the "fiddle," love for that began when Stern was 8 and took group lessons. Of course, family was influential. His dad, he says, was "the world's worst [but persevering] amateur violinist." His mother went back to work so that his younger sister and brother and he could have private lessons, and Lo! a quartet was born, father on viola, he on first violin, sis on second and brother on cello. His sister named them "The Boo, The Pest Quartet," and they played in the New York All-State Orchestras, representing The Wheatley School in Old Westbury.

At Haverford College—"a Quaker school very much into community/national participation"—he and his roommate, the humorist Dave Barry, founded a rock band, The Federal Duck. A stint in California followed, where he played in a variety of bands with some well known personalities and met studio producers and musicians, many of whom he still collaborates with, doing string arrangements. Eventually Stern grew tired of being a "sideman," so he availed himself "of the great, free (at the time) community college system in California" and took science courses to qualify for NYU dental



Stern playing a mean fiddle in Montauk

Courtesy Dr. Robert Stern

school. He went on to have "a great career." He's still having one in music, playing, arranging, producing. Among those with whom he loves to play on the East End are Jane Hastay, Peter Weiss and Susan Gabriel—"lovely people and top notch musicians" who do jazz, blues and pop. His kids still show up during summers, often with friends in tow, and then the family moves onto the patio and has a Brandenburg Party, composing and performing. After an upcoming winter sojourn in Mexico, he'll be off to California to do a tribute concert—the Bach Double Violin Concerto, but "as played by Stéphane Grappelli and Eddie South."

Talk about this dentist's crowning achievements. 

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A Curator Creates A Home For Art

BY MARION WOLBERG-WEISS



Things were particularly busy one winter day last week at East Hampton's Glenn Horowitz Bookseller as gallery director Jess Frost was organizing the next exhibit featuring Matthew Satz. The artist himself was in and out of the compact gallery space, carrying work and making calculations. Two assistants

were going about their business quietly and calmly. Frost took a break in her upstairs office, surrounded by various works that occupied the nearby small gallery. It made no difference that the artwork was scattered around the room or that Frost picked some up from time to time to show her guest. Such activities established a comfortable ambience, a setting where both art and people could feel at home.

"I like to mix it up, combining different media, concepts, styles...I like it when the artists are involved with the hanging..."—Jess Frost

Frost is the "Jill of all trades" at Glenn Horowitz Bookseller and well she should be, given all her experience and training. While she is associated with only one gallery, her curating skills have served her well at various venues. Perhaps her penchant for composition and design played a role when she

was inspired by her father, who was an architect, and her mother, who was an artist. Frost's life was influenced by art, she remembers fondly, especially when she was growing up and spending summers in the family home in the Springs. She especially recalls the frequent visits she and her parents made to Ashawagh Hall to see art exhibits.

It wasn't unusual, therefore, that Frost majored in art, getting her degree at the State University of New York at Purchase. Her move to Manhattan, becoming a waitress to support herself, was also par for the course. She characterizes those days this way: "I was a painter-waitress who turned waitress-painter," smiling even now at the thought.

In 1997, Frost moved to New York permanently (after going back and forth from the Hamptons for several years). She was hired by the Barbara Gladstone Gallery as a liaison (definitely not "par for the course"), assigned to some of the many artists that the gallery handled. (One of these artists was Mathew Barney.) Asked what were the most challenging aspects of her job during this time, Frost answers, "Handling international exhibits and taking down a show almost before it opens." We get the idea: turnaround time is limited.

Nowadays, Frost knows a lot more about her role than in years past. For example, what about her job does she especially like? "I like dealing with artists," she comments energetically. "Introducing artists to collectors and the public. I also love when people



Gallery director Jess Frost

come into the gallery and fall in love with the work of artists who are not yet well known. Like an artist named Eric Brown. We worked together at the Gladstone Gallery, and I followed his career. I have curated him in two – three shows."

Which brings us to an essential question: What does Frost look for when selecting an artist for an exhibit? Her answers are prompt and articulate: "talented, hard-working, professional, doing 'fresh' work that hasn't been done before. I look for people who are not caught up with being an artist."

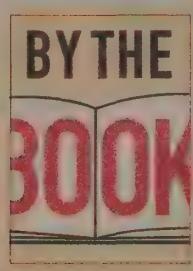
Another question that seems important when curating a show is this: what determinants does Frost use when selecting work? Again, she answers with confidence: "I like to mix it up, combining different media, concepts, styles. I am also very conscious of not thrusting my own tastes on people. It's also important to know that the gallery space will dictate how the work goes up. I'm very pragmatic. Of course, when curating independently, it's harder to consider space. When you're in one space all the time, it's easier. I like when the artists are involved with the hanging as well. But all in all, it's the quality of art that counts."

Who can argue with that?

The next show at East Hampton's Glenn Horowitz Bookseller, 87 Newtown Lane, is work by Mathew Satz, on view through March 23, 2013, glennhorowitz.com, 631-324-5511

From India, A Story Of Love Beyond Expectation

BY JOAN BAUM



Indira Ganeshan, who lives in Massachusetts, taught English at Southampton College for several years, including a course called "Wild Women," which Canio's Books co-owner Maryann Calendrille described as a "series of presentations by edgy, extraordinary women writers." To judge from Ganeshan's new book, *As Sweet As Honey* (Knopf), while she herself would not seem to be one of these "edgy" authors, her unusual protagonist Meterling ("Meti") qualifies. A tall, striking presence ("We could place two of our feet in one of her sandals," the narrator says), Meti ignores traditional Indian island customs about how

women should behave and moves, with quiet, confident determination, according to the dictates of her heart. The narrator, Meti's much younger cousin Mina, adores her, as do all the girls in her family, as well as her friends. This is a warm, nicely written tale and an informative one, full of interesting Indian lore.

The book opens with Mina looking back on her idyllic childhood in a large and loving family that lives in Madhupur, the largest city on the fictional island of Pi in the South Indian Ocean. It's an enchanted kind of place, full of marvelous scents, colors and sounds, a place "As Sweet As Honey, where people lived decent

lives." Allusions to Prospero's island in Shakespeare's *The Tempest* are hardly accidental, as Mina loves to read English literature. Setting is clearly Ganeshan's strong suit, though it should be noted that she has a good ear for dialogue that has a slightly formal feel, suggesting Indian-inflected English, but also slang. Words from Tamil and Hindi, mostly about food, wisely get translated.

The story itself, though, does strain credulity at times, starting with Mina's recollection of 28-year-old Meti meeting Archer Foster. Though Meti is over six feet, she falls for Archer, a well-off visiting Anglo businessman (the family money is in gin), who is 4' 7," wide and several years older than she. Mina's family, headed by a stern but loving grandmother, is astounded at the match, but Meti is her own woman. Even her Germanic-sounding name sets her apart, but more than that, her manner, tolerance, sensitivity and courage mark her as a model for young Mina and her cousins. Despite their obvious differences, the love between Meti and Archer is genuine. The wedding takes place but at the reception, Archer collapses and dies. Meti, it turns out, is pregnant. Devastated, she somehow perseveres. And then she meets Archer's English cousin Simon, who has come to pay his respects to the widow. He, too, falls for her and she for him, and...well, another true love match is under way. They get married, even before Oscar is born. Meanwhile Archer's ghost, in a white suit, turns up from time to time to haunt (in a friendly way) his widow—an odd infusion of magical realism in an otherwise realistic story.



Girls are relatively safe, professional opportunities beckon, collisions of East and West or class differences may cause some dissension...

Although Pi is not South India, where the author is from, Ganeshan does not avoid noting disturbing facts, such as references to bullying of girls and the violence against women, including rape, by Indian men—a subject much in the news. In fact, it's just because the media are focusing on disturbing conditions in India, including hunger so great that fathers break their children's limbs to have them go begging, that Ganeshan's book takes on significance. Neither political nor religious, *As Sweet As Honey* offers a look at an idealized Indian culture where love and family triumph. Of course, a cynic might say that such sentiments are possible in families as close and as economically comfortable as Mina's. Though her parents are abroad, working on their doctorates in Princeton—they will soon be together—Mina has loving relatives who care about her. Pi is not Delhi—girls are relatively safe, professional opportunities beckon, collisions of East and West or class differences may cause some dissension but they leave no lasting marks or pain. In interview Ganeshan has said that she's always been attracted to stories of "love as defying personal expectation." What would she want people to do after reading the book? "Smile, be satisfied."

Indira Ganeshan will be reading at Canio's Books in Sag Harbor on Saturday, March 16 at 5 p.m., caniosbooks.com

ART EVENTS

For more events happening this week, check out:

North Fork Calendar pg. 38, Montauk Calendar pg. 41, Calendar pg. 48, Kids' Calendar pg. 50

OPENINGS AND EVENTS

EAST END ARTS' ANNUAL MEMBERS SHOW: ORIGINS

3/15, 5-7 p.m. Opening reception. East End Arts members have focused their work surrounding the theme of origins. Through 4/19. Gallery hours are Tues.-Sat., 10 a.m.-4 p.m. East End Arts Gallery, 133 East Main Street, Riverhead. 631-727-0900 eastendarts.org

PETER CAMPUS GALLERY TALK AT PARRISH

3/15, 6 p.m. "The Artist's View," an ongoing series of intimate gallery talks, will feature the significant and enduring video artist Peter Campus. Reservations highly recommended. \$10, free for members. 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org

CLAIRAUDIENCE

3/22, 6-7 p.m. As the closing event of Hope Sandrow's three-month project, musicians Carlos Lama and Ulf Skogsbergh will perform Clairaudience, a DJ set composed of audio samples of farming, transportation, spoken dialects, weather, and other regionally inspired sounds. \$10, free for members. 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org

POSTER CONTEST

3/26, deadline for submissions. The Greater Westhampton Chamber of Commerce 2013 Poster Contest invites artists to submit 2-D original artwork that captures and reflects the Greater Westhampton Community. 631-288-3337 westhamptonchamber.com

"AS THE EYE IS FORMED" JURIED VIDEO SCREENING
3/29, 6-7:30 p.m. "As the Eye is Formed" is a juried screening that surveys recent developments in moving image art, selected by one of video art's most enduring and significant practitioners, Peter Campus. \$10, free for members. 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org

RICHARD ARTSCHWAGER: SHUT UP AND LOOK

4/5, 6 p.m. Film screening of "Shut Up and Look," the story of the late American artist Richard Artschwager. With special guests director Martye Kavalaiskas and producer Morning Slatyer, and artists Malcom Morley and John Torreano. \$10, free for members. Parrish Art Museum, 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org



Courtesy Jake Rajs

"Waves, Sand, Striations, Quogue"

PAPERWORKS

4/6, 4-6 p.m. Opening reception for "Paperworks," a group exhibition of works on paper and made with paper, presented by Southampton Cultural Center. On view 4/1-4/22. 25 Pond Lane, Southampton Village. 631-287-4377 southamptonculturalcenter.org

SYLVESTER MANOR AT NYU BOBST LIBRARY

4/10, exhibition opens. "Sylvester Manor: Land, Food and Power on a New York Plantation," explores three centuries of the politics of food and changing land uses in

PICK OF THE WEEK

FRIDAY, MARCH 15

Peter Campus at the Parrish
(See below)

colonial New York, illuminating the fascinating history of Sylvester Manor. Runs through 7/23. New York University, 70 Washington Square South, NYC. library.nyu.edu

EAST END ARTS OPEN CALL FOR ARTISTS: H2O

4/17, Deadline for entries. The East End Arts Gallery is now accepting artist entries for their 2nd annual national juried art competition and exhibit, this year themed H2O. Entries selected by jurors Peter Marcelle and Bruce Helander will be included in the show at East End Arts Gallery 8/9-27. For details, visit eastendarts.org or contact Gallery Director Jane Kirkwood at 631-727-0900

THE ARTIST'S VIEW: JACK YOUNGERMAN

4/26, 6-7 p.m. Don't miss this informal talk by Jack Youngerman, whose wood relief "Conflux II" is part of the Collective Conversations exhibition. \$10, free for members. Advance tickets strongly recommended. Parrish Art Museum, 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org

SPRING FLING BENEFIT AT PARRISH ART MUSEUM

4/27, The Parrish Art Museum's annual benefit cocktail party and community celebration to support the museum's educational programs. Dancing, live band, hors d'oeuvres, cocktails, and silent auction. \$200, \$150 members, \$100 young professionals. 279 Montauk Highway, Water Mill. 631-283-2118 parrishart.org

Send gallery listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

Movies...

Hot Flicks This Week

Spring Breakers

What if Spring Break never ended? What if those *Girls Gone Wrong* could never go right again? Late from his curiously limp appearance as the wonderful wizard, James Franco returns to glorious form as Alien, the drawling devil at the center of *Spring Breakers*. It's March, school's out, and a quartet of beautiful bored coeds break free from their rule-abiding lives, knock over a convenience store, and head down to Florida to engage in that mythical rite of passage known as Spring Break. These bikini-clad first-time offenders are soon busted for their crime and are bound for the pokey when in steps Alien to bail them out. Alien is the crazed, outlaw spirit of spring-break mayhem personified—what does he care if his girls are due back on campus: it's time to raise hell. Directed by Harmony Korine.

The Incredible Burt Wonderstone

If the idea of Steve Carell and Jim Carrey starring in a film that spoofs the spangled world of Vegas magicians doesn't already have you grinning, then

check your pulse. The *Incredible Burt Wonderstone* features Carell as Burt Wonderstone, a velvet-clad illusionist of the old school, with all of the phony mystique, queasy androgyny, and stagy self-regard associated with the type. Carrey is Steve Grey, a street magician whose looser, hipper style threatens to siphon audiences away from Wonderstone's glittery act. With Steve Buscemi, Alan Arkin, Jay Mohr, and James Gandolfini.

Ginger & Rosa

A British film set in 1962. Two London girls, best friends Ginger and Rosa, are growing up in a world that's on the brink of change, or perhaps the brink of annihilation. Fear of nuclear destruction is high, but the girls also sense the coming transformations of the 60s: their futures will not be constrained to the domestic sphere of their mother's lives, but the rest of the world hasn't found that out yet. Like all historical fiction, *Ginger & Rosa* runs the risk of oversimplifying the past, and insulting the audience with obvious story developments, but this film steers away from easy answers.

The Call

In the grand tradition of *The Taking of Pelham 1 2 3* and *Speed*, or Hitchcock's *The Man Who Knew Too Much* for that matter, a filmmaker sets up a simple but scary scenario: a crazed villain threatens violence unless certain (often impossible) conditions are met, and the hero has a limited time to figure out how to effect a solution. In *The Call* the hero is 911 call center operator Jordan Turner, played by Halle Berry, who takes a call from a young woman who is getting abducted by a serial killer. Will she be able to save the girl?



Steve Carell as "The Incredible Burt Wonderstone"

UA EAST HAMPTON CINEMA 6 (+) (631-324-0448)

30 Main Street, East Hampton

UA SOUTHAMPTON CINEMA (+) (631-287-2774)

43 Hill Street, Southampton

SAG HARBOR CINEMA (+) (631-725-0010)

90 Main Street, Sag Harbor
Closed Tuesday and Wednesday

UA HAMPTON BAYS 5 (+) (631-728-8251)

119 West Montauk Highway, Hampton Bays

MATTITUCK CINEMAS (631-298-SHOW)

10095 Main Road, Mattituck

HAMPTON ARTS (WESTHAMPTON BEACH) (+) (631-288-2600)

2 Brook Road, Westhampton Beach

VILLAGE CINEMA (GREENPORT) (631-477-8600)

211 Front Street, Greenport
Closed for the season.

MONTAUK MOVIE (631-668-2393)

3 Edgemere Road, Montauk
Closed for the season.

The sign (+) when following the name of a theater indicates that a show has an infrared assistive listening device. Please confirm with the theater before arriving to make sure they are available.



SHOP 'TIL YOU DROP
Where to find the bargains
this weekend.

LIFESTYLE

Spring Styles to Cure Cabin Fever

BY STEPHANIE DE TROY



With daylight savings just behind and the Spring Equinox approaching, I'm finding myself with a lot more pep in my step. It's amazing what a little more sunshine can do. Even if we do get a few more chilly days, who cares? Spring is here at last! I'm practically bursting out of my skin, ready for a greens juice detox and an intense exercise regimen.

Alas, past experience has proven to me that it's far better to ease in than to shock the system. So this week, I'll be getting in gear one step at a time.

Between the heating in your home, car and office, and the arctic gusts of wind, the winter wreaks havoc on your exposed face, hands, and hair. Even with a plethora of moisturizers, exfoliants, and serums, the dryness can't be escaped. Don't even get me started on split ends and cracked cuticles! There is no need to continue in such duress because Spa Week is back at **East Wind Spa & Studio**. Book now and between April 15-19 you can indulge in a Spring Renewal Facial—a customized 50-minute facial designed especially for your skin type. They're also offering the Spring Renewal Massage, Royal Mani-Pedi Paraffin Treatment and Hair Single Process Color, Protein Treatment and Blowout. Each one of these specials is available for \$50 instead of the

regular \$95. Yay! East Wind Inn & Spa, 5720 Route 25A Wading River. Call 631-846-2339 for an appointment. EastWindLongIsland.com

Now that I've checked that off my list, I'm planning to head to **Bridgehampton Commons** for two exciting sales, the first of which is 50% off All-Clad Roasters at **Williams Sonoma**. An image of roast chicken with asparagus and fingerling potatoes, seasoned with rosemary, olive oil, and of course sea salt, has somehow seeped its way into my unconscious and seems like a perfect early spring dinner. I'll need a roasters to make it, and anyone who's been on the lookout for one knows how exciting it is for them to be half-off! We're talking \$150 instead of \$300. The sale is online too, until March 31. **Williams Sonoma**, 2044 Montauk Hwy, 631-537-3040.

Second stop in the Commons will be to the **Gap**, the wonder store of my youth that brings back memories of ribbed tees and carpenter jeans (quelle horreur!). Today, the Gap is still my go-to for excellent-quality basics that don't fall apart in the wash (ah-hem, H&M). Their yoga pants and stretchy tops are perfect for looking attractive while sweating at the gym. They also have really nice button-down collared "boyfriend shirts" in prints and stripes. Front-tucked into jeans and paired with your Todd's loafers you're so ready for lunch at **Pierre's**. This weekend you'll save 30% off all markdown items, and even more if you have a Gap card. **Gap**, 2044 Montauk Hwy, Bridgehampton. 631-537-2762.

On my way back home, I'll most certainly be stopping at **Bottle Hampton**, the new liquor store in

Southampton to pick up an assorted case of white and rosé wines, either of which will compliment the roast chicken and various forthcoming spring menus. **Bottle Hampton** has a friendly staff willing to guide you through the wide selection of wines and liquors, and bargains that will excite. Become a supersaver cardholder in 30 seconds, and you'll be eligible for unbelievable discounts and wine tastings. Since it's the month for the luck of the Irish, they're offering a "Lucky You" \$5 off a purchase of \$25 or more. Visit their Facebook page for the coupon. **Bottle Hampton**, 850 County Rd. 39. BottleHampton.com



Check out the selection at **Bottle Hampton**!

Southampton to pick up an assorted case of white and rosé wines, either of which will compliment the roast chicken and various forthcoming spring menus. **Bottle Hampton** has a friendly staff willing to guide you through the wide selection of wines and liquors, and bargains that will excite. Become a supersaver cardholder in 30 seconds, and you'll be eligible for unbelievable discounts and wine tastings. Since it's the month for the luck of the Irish, they're offering a "Lucky You" \$5 off a purchase of \$25 or more. Visit their Facebook page for the coupon. **Bottle Hampton**, 850 County Rd. 39. BottleHampton.com

If your store is having a sale or special event, shoot an email to shopit@danspapers.com.

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SATURDAY... TWIN CULLS \$26
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Finding Hope in the Garden

BY KAREN ANN CAMPBELL

One sunny, promising day, I walked around my yard, envisioning the garden I have been planning all winter. Lilacs, peonies, lavender, iris and hydrangeas edging the yard. In the center a raised-bed vegetable garden with deer fencing, topped off by a small rose garden in the middle. Bringing me back from my dream, there they were—four purple crocuses growing outside of the garden wall.

A real sign of spring. Then, as more snow was predicted and some fell, the crocuses closed their petals, bundling up against the cold. I know they will come back, but I am impatient for spring, like so many other East Enders. Colds and flu and snow have worn out their welcome.

I was thinking of some ways to encourage spring. Then, I started to remember simple things I have done in the past to bring spring indoors. One activity that's very rewarding is forcing flowering trees or shrubs to bloom in water indoors. If your neighbors have fruit trees or forsythia, ask for their trimmings. Bring the branches inside. I prefer the long slender forsythia branches. If you're cutting your own, look over each stem. You'll loose much of the bottom of the plant in the container of water, so look for long thin branches that have many buds at the ends. Note that if you have to cut the tops or sides of the branch, it will look odd because it leaves a stump in your arrangement. I prefer branches that feather out to the end of each stem. When you have gathered your

bunch, cut the stems vertically, allowing more water to flow into the stems. Put them in a vase of water immediately so the cuts do not seal over, which will keep the water out. The same process can be done with cherry branches, peach, apple or flowering quince.

Another simple spring booster is to plant some seeds indoors and tend them. Put them in a sunny window, remember to turn them as needed, so they will grow straight. Rejoice when they appear, water them very gently so you don't knock the seedlings over and kill them. It's best to dribble water on the soil next to them.

You can always splurge by buying fresh flowers, but a pot of Narcissus Tete-a-Tete, mini daffodils, with tightly closed petals, will allow you to follow their development and anticipate each change. Their name means "a conversation between two" because of their tendency to face each other looking like they are talking with each other.

If you can't get out and walk, sit in a window on sunny days, looking at photographs of beautiful gardens.

If you can walk, enjoy the plants emerging from the ground in your neighborhood. Last year, my first spring in Sag Harbor, I was missing the garden that I had created and tended for 32 years. I was consoled by admiring the flowers emerging and growing in other peoples' gardens. I especially loved finding an old rose peeking out of a privet hedge. I was tempted to liberate the plants growing mostly hidden in



Delight in the purple crocus!

places that looked abandoned.

This fall, to insure spring for me, I planted several big pots that sit on my doorstep. I hid tulips in the middle of the soil and planted pansies, small cabbages and small mums on top. I loved the idea of tulip bulbs waiting in their wintery grave to resurrect into gorgeous shades of red and pink. I also hoped that by planting them in pots on my doorstep, I could defend them against deer.

I have been checking them each day, like an expectant parent. Finally, this morning there was one 1/4 inch tulip leaf poking above ground. I eagerly greeted this small miracle. I can't wait to see the pansies revive and the tulips bloom.

In my experience when spring starts it comes very rapidly. Savor the anticipation.

Spring Cleaning: The Time Is Now!

BY ROBERT SFORZA

It's been a long, cold, harsh wintry season and by the time spring arrives, the last thing you want to do is spend a warm weekend cooped up in the house to clean.

For many of us, spring-cleaning is simply a chore, a time to catch up on a year's worth of cleaning.

And this year is no different. This hot-and-cold winter has yielded several 50-degree days to roam outside, so it may be easier psychologically to sacrifice a day of decent weather to clean.

Jeff Davidson, the author of *Simpler Living*, a guidebook partly on keeping house, said that early March is the best time for spring-cleaning. "You should do it when you really don't want to go outside anyway," he said. "It should be called 'pre-spring cleaning.'"

Be sure to move even your largest and heaviest pieces of furniture. Clean all those hard-to-reach places.

But if temperatures rise in the next few weeks, why not throw open the windows and try to get the big chore done.

Before starting, I sought advice from people who know how to do the job properly, and as fast as humanly possible. Davidson's book recommended spending an hour on shopping planning a strategy before you start, to save hours of wasted time. Also, check your cabinets, where cleaning tools and agents may lurk.

If you are a do-it-yourselfer, there are a number

of at-home remedies for a dirty house. For example, Tom Ferrara, owner of Wondrous Window Designs, suggests trying coffee filters if you don't have the proper expensive cloths to get that new window shine. "You'll go through a lot of them, but they do a great job," he said. (Newspaper, he said, leaves ink on your hands; paper towels shed lint on windows.)

Rubbing alcohol and vinegar are also useful to create your own cleaning products. For a home-brewed window cleaner, mix one cup of alcohol with one cup of water and add a tablespoon of white wine vinegar. For an all-purpose cleaning solution, add one-quarter cup of vinegar to a gallon of water.

Or, when buying products, consider cleaners that are environmentally friendly and use all-natural ingredients.

Other important items include a scraper, two sets of microfiber cloths (with one designated for the bathroom), cotton rags, a duster with an extendable handle, scrub pads, two buckets, a double-sided squeegee, and a toothbrush for small nooks and crannies.

Next, lower your expectations. Spring-cleaning is ambitious enough, Davidson's book noted. Don't make this any harder or time consuming than it has to be.

"Give yourself permission to only do spring cleaning tasks, and leave out things you clean every week or two," Davidson wrote in his book. "This isn't



Do these items look familiar?

your tidying day."

If the house is cluttered, spend a day or two earlier in the week to clear the mess. Toss unwanted items, sell them online or donate them to an organization like Goodwill or the Salvation Army.

Then clear a day on the calendar, do your shopping and, on the big day, take aim at all the places you routinely ignore.

"Be sure to clean even your high reach windows," reminds Ferrara. "Take down all draperies, curtains or blinds to wash or have cleaned according to the manufacturer's directions."

Noticeable or not, Davidson said, it's important work. "Lack of dust means better breathing, fresher smell, lower bacteria count," he noted. "Plus the personal satisfaction of knowing you did a thorough job."

Don't forget: Be sure to move even your largest and heaviest pieces of furniture. Clean all those hard-to-

reach places, especially in the kitchen where there's food. Clean your fridge and freezer by removing all grime, mildew and food deposits, and run your dishwasher while it's empty. For this, try adding vinegar or baking soda to the empty dishwasher before running it. If your dishwasher has a food trap in the bottom, clean it out. Wash down the outside of the dishwasher.

Once you have finished your spring-cleaning—you're free until next year.

CALENDAR

For more events happening this week, check out:

North Fork Calendar pg. 38,
Arts & Galleries Listings pg. 45, Calendar pg. 48, Kids' Calendar pg. 50

THURSDAY, MARCH 14

OPEN HOUSE EVENT AT AGE FOCUS

9 a.m.-5 p.m. Spring into shape with exclusive offers at Age Focus during their open house event. 365 County Road 39A, #10, Southampton. 631-243-3628 agefocus.net

THE JAM SESSION AT WÖLFFER ESTATE VINEYARD

5-8 p.m. Thursdays. The Jam Session & The Thursday Night Live Band at Wölffer Vineyard, 139 Sagg Road, Sagaponack. Wines by the glass, bottles, mulled wine and cheese and charcuterie plates for purchase. No cover charge. 631-537-5106 thejamsession.org

JEWELRY MAKING CLASSES WITH ERIC MESSIN

6-8 p.m. Students will learn the basics of jewelry making, from sculpting wax and soldering to setting stones and polishing, over an eight-week course. \$365 members, \$385 non-members. Pelletreau Silver Shop, 80 Main St, Southampton. 631-283-2494 southamptonhistoricalmuseum.org

LIVE MUSIC AT MUSE

7-11 p.m. Live music every Thursday at Muse in the Harbor Restaurant & Lounge, 16 Main Street, Sag Harbor. 631-899-4810 museintheharbor.com

ADULT BADMINTON AT MONTAUK PLAYHOUSE

7-9 p.m. Thursdays through 4/25, 240 Edgemere Street, Montauk. Free. Call to register, 631-668-1612

THE PICTURE SHOW PRESENTS "FRED ASTAIRE AND GINGER ROGERS WEEKEND" AT BAY STREET THEATRE

8 p.m. "Top Hat" (1935). Tickets are \$7 at the door and include a small box of popcorn. For the \$28 prix-fixe "Dinner and a Movie" package, call Page at 63 Main, 631-725-1810, Il Cappuccino, 631-725-2747, Sen, 631-725-1774 or Dockside, 631-725-7100. Bay Street Theatre, Sag Harbor. baystreet.org

LIVE MUSIC AT HOTEL FISH AND LOUNGE

8 p.m., Live music every Thursday with Hondo. 87 North Road, Shinnecock Hills 631-728-9511

OPEN MIC NIGHT AT NORTH SEA TAVERN

8 p.m., Thursdays. Bring your guitars, mandolins, ukuleles and bongos. Bring your fans, family, and other band members. Late night dining, full bar, and specials for this weekly event. Must sign up by 9:45 p.m. to be assured a slot. North Sea Tavern, 1271 N Sea Road, Southampton. 516-768-5974

FRIDAY, MARCH 15

ONCE UPON A TIME AT ROGERS MEMORIAL LIBRARY

Noon. Take a mid-day break to listen to some captivating and timeless stories at Once Upon a Time...a Story Time for Grown-ups. 91 Coopers Farm Road, Southampton. 631-283-0774 ext. 505 myrml.org

CANDELIGHT FRIDAYS

5-8 p.m., Proudly presents Vanessa Trouble at Wölffer Estate Vineyard. 139 Sagg Road, Sagaponack. Wines by the glass, 631-537-5106 wolffer.com

MUSIC ON THE PATIO

6-8 p.m. Come down to Duck Walk South Friday evenings to start your weekend with a glass of wine. Tasting bar closes at 7:30 p.m. 231 Montauk Highway. Music weather permitting. 631-726-7555

WINTER LECTURE SERIES AT EAST HAMPTON HISTORICAL SOCIETY

7 p.m. The Suffragist Movement: Women Work for the Right to Vote. Presented by East Hampton resident and historian, Arlene Hinkemeyer, focusing on the movement's leaders in East Hampton, Sag Harbor and Southampton. Free and refreshments served before. Clinton Academy Museum, 151 Main Street, East Hampton. 631-324-6850 easthamptonhistorical.org

SATURDAY, MARCH 16

FAIR FOODS MARKET

10 a.m.-2 p.m. Saturdays - Look for your favorite vendors from the Sag Harbor Farmers Market as well as a variety of other producers, now located inside Christ Episcopal Church, 4 East Union Street, Sag Harbor. 646-286-6264

RIVERHEAD KAYAK TRIP

10 a.m.-1 p.m. Launch behind Cody's Bar on Main Street. Easy 4-mile paddle along the beautiful Peconic River. BYO kayak/canoe and life jacket. Led by Bill Velys, 516-458-8548

SCONES AND TEA

11 a.m.-2:30 p.m. Bake your own fresh plate of scones and after we will bring our warm scones to Plain T, located in Southampton, for a visit to their lovely tea room. Register by calling the museum, 631-283-2494 southamptonhistoricalmuseum.org

FRANCESCA DA RIMINI AT GUILD HALL

Noon. The Met: Live in HD screening Zandonai's *Francesca da Rimini*. \$20-\$15. In addition, special offer from c/o The Maidstone includes \$35 prix fixe dinner for Guild Hall Opera guests from 5:30-6:30 following the screening. Guild Hall, 158 Main Street, East Hampton. 631-324-0806 guildhall.org



Courtesy Monterey International

Celtic Tenors at WHBPAC March 17!

BALSAMIC VINEGAR, YUM, BUT NOT REALLY VINEGAR!

Noon. Vines & Branches offers a presentation on the interesting facts of Balsamic Vinegar. Fair Foods Farmers Market, 4 East Union Street, corner of 114, Sag Harbor. vinesandbranches.net

BE BRAVE N' FLY

2 p.m. The Max Cure Foundation and Flywheel invite you to spin to raise money and awareness for pediatric cancer. \$75 registration fee. 65 Montauk Highway, East Hampton. maxcurefoundation.org

NOVELIST INDIRA GANESAN AT CANIO'S BOOKS

5 p.m., Former Sag Harbor resident Indira Ganesan reads from her new novel *Sweet as Honey*. Canio's Books, 290 Main Street, Sag Harbor. 631-725-4926 caniosbooks.com

BAMBINI BALL FAMILY FUNDRAISER

5-7 p.m. Join Goat on a Boat Puppet Theatre for a fundraiser ball. Wear your most fun and festive costumes. Light dinner, crafts, games, treats, dancing, puppet show, and special performance. Tickets start at \$8 for kids and \$35 for adults. "Above" the Goat, 4 Hampton Street, Sag Harbor. 631-725-4193 goatonaboat.org

COOKING CLASS

6-9 p.m. Saturdays at Bridgehampton Inn, 2266 Main St., Bridgehampton. \$165. Loaves & Fishes 631-537-6066 landfcokshop.com

NEW ENGLAND BARN DANCE AND POTLUCK

6:30 p.m. Advanced Traditional New England Barn Dance and Pot Luck Dinner. All dances taught by the caller with live music by the Huntingones, at the Watermill Community House, 743 Montauk Highway, Water Mill. 631-725-3103 LTMA.org

PICK OF THE WEEK

SATURDAY, MARCH 16

Bambini Ball Family Fundraiser

(See below) 5-7 p.m.

LIVE MUSIC AT OSTERIA SALINA

7-9 p.m. Kristen Moore and Dick Johansson perform every Saturday night with Michael Cain on percussion and various guest artists. Osteria Salina, 95 School Street, Bridgehampton. 631-613-6469 osteriasalina.net

ST. PATRICK'S DAY WITH A FUN MARDI GRAS PARTY AT BAY STREET THEATRE

8 p.m. Dance and party at Bay Street Theatre at the Erin Go Mardi Gras Party, rescheduled due to snowstorm. Hoodoo Loungers and Gene Casey & The Lone Sharks play live. Tickets are \$15 in advance, \$25 at the door. Dress in your St. Pat's Mardi Gras Finery! Bay Street Theatre, Sag Harbor. baystreet.org

LIVE MUSIC AT JONESEY'S

8 p.m., Live music every Saturday. 141 Montauk Highway, Westhampton Beach 631-288-6750 joneseys.net

KARAOKE AT MERCADO

9 p.m. Fridays. The famous Angela comes to Mercado for a new season of Karaoke. At Mercado, formerly Agave Bar & Mexican Grill, 1970 Montauk Highway, Bridgehampton. 631-237-1334

SATURDAYS AT SOUTHAMPTON PUBLIC HOUSE

10 p.m., DJ Brian Evans spins Hamptons classics every Saturday in the taproom. 40 Bowden Square, Southampton. 631-283-2800 publick.com

INSTORE AT THE LONGHOUSE RESERVE

Open by appointment. 133 Hands Creek Road, East Hampton. To schedule: 631-329-3568 Theresa@longhouse.org longhouse.org

SUNDAY, MARCH 17

HAPPY ST. PARTICK'S DAY!

VOLUNTEERS NEEDED FOR THE BIG FIX II

ARF, Kent Animal Shelter, and the Southampton Animal Shelter are teaming up to conduct a mass trapping for community (feral) cats. The goal is to get 80 cats neutered and vaccinated as part of an ongoing program. Volunteers needed, please contact Rita Del Ray at 631-537-0400 ext.210 rita@arfhamptons.org

SPRINGS FIRE DEPARTMENT PANCAKE BREAKFAST!

7-11 a.m., Sundays through 3/31. Come support the firehouse! 179 Fort Pond Blvd., East Hampton. \$8 Adults/\$7 Seniors/ \$5 Children 6 and under. 631-599-8180

SOUTHAMPTON TRAILS PRESERVATION SOCIETY FLANDER MEANDER

10 a.m.-Noon. Meet at the kiosk on Spinney Road on the south side of CR24 just east of Birch Creek. Moderately-paced 4-mile hike. See Owl Pond and Maple Swamp. Led by Jim Crawford, 631-369-2341

ANNE RAVER "GREEN SOLUTIONS" LECTURE AT MADOO: TALKS

Noon. Speaker: *New York Times* garden columnist Anne Raver. Lectures are held at Robert Dash's winter house painting studio and are followed by a reception and an opportunity to stroll the two-acre gardens. Lectures are \$30, three lectures are \$75. 618 Sagg Main St., Sagaponack. Madoo.org

MONTAUK FRIENDS OF ERIN 51ST ANNUAL ST. PATRICK'S DAY PARADE

11:30 a.m. The Parade kicks off at Edgemere Street, runs up Edgemere, turns on to Main Street and finishes at the end of Main Street by the IGA. Come early to get a good vantage point for New York's second largest St. Patrick's Day Parade!

THE CELTIC TENORS AT WHBPAC

4 p.m. Coming live to Westhampton Beach Performing Arts Center. Tickets: \$25-45. 75 Main Street, Westhampton Beach 631-288-1500 whbpac.org

CALENDAR

MAMALEE ROSE & FRIENDS AT RACE LANE

5-7 p.m., Live music by Mamalee Rose & Friends! Every Sunday. 631-324-5022 racelanerestaurant.com

MONDAY, MARCH 18

SCREENING OF "SALMON FISHING IN THE YEMEN" AT ROGERS MEMORIAL LIBRARY

3 p.m. This film is rated PG-13 and runs for 112 minutes. 91 Coopers Farm Road, Southampton. 631-283-0774 ext. 523 myrml.org

MONDAY NIGHT DANCE

5:45-6:45 p.m. Jamie Lerner's Monday night dance class. Different styles of music and dance each week. The Body Shop, above Eileen Fisher, through back garden, 26 Newtown Lane, East Hampton. 631-604-1462 www.jamielerner.com

SMOKING CESSATION CLASSES AT ROGERS MEMORIAL LIBRARY

6 p.m. Mondays through 4/15. Provided by the Suffolk County Department of Health. Registration is for the entire series only. 91 Coopers Farm Road, Southampton. Call or register online, 631-283-0774, ext. 523 myrml.org

THE REAL JAZZ AT THE PIZZA PLACE

6-8 p.m. Mondays. 2123 Montauk Hwy, Bridgehampton. No cover. 631-537-7865

TUESDAY, MARCH 19

JAZZ AT PIERRE'S

6:30-9:30 p.m. 2468 Main St., Bridgehampton. Morris Goldberg on sax, Jane Hastay on piano, Peter Martin Weiss

on bass. 631-537-5110 pierresbridgehampton.com

GUILD HALL AND THE NAKED STAGE PRESENT THE LISBON TRAVIATA

7:30 p.m. Free staged reading of Terrence McNally's play *The Lisbon Traviata*. Guild Hall, 158 Main Street, East Hampton. 631-324-0806 guildhall.org

WEDNESDAY, MARCH 20

MELODIES AND MEMORIES AT WHBPAC

An original performing arts program for seniors. Every Wednesday. Final performance will be on 4/28, 4 p.m. 76 Main Street, Westhampton Beach. Call Julianne Penza to register, 631-288-2350 x114, julienneP@whbpac.org.

PIANIST KATHERINE ADDLEMAN AT ROGERS MEMORIAL LIBRARY

Noon. Pianist Katherine Addleman returns for the second in her Music at Midday Series with "Beethoven: The Heroic Period." 91 Coopers Farm Road, Southampton. 631-283-0774 ext. 523 myrml.org

WRITERS SPEAK WEDNESDAYS AT STONY BROOK

7 p.m. Novelist Benjamin Anastas. Stony Brook Southampton, Radio Lounge, 2nd floor of Chancellors Hall, 239 Montauk Highway, Southampton. 631-632-8000 stonybrook.edu

LADIES NIGHT

9:30 p.m. DJ Brian Evans plays your favorite Hamptons classics. Southampton Publick House, 40 Bowden Square, Southampton, 631-283-2800

THURSDAY, MARCH 21

THE JAM SESSION AT WÖLFFER ESTATE VINEYARD

5-8 p.m. Thursdays. The Jam Session & The Thursday Night Live Band, 139 Sagg Road, Sagaponack. Wines by the glass, bottles, mulled wine and cheese and

charcuterie plates for purchase. No cover charge. 631-537-5106 thejamssession.org

ART THERAPY WORKSHOP

6 p.m. "Encountering the Authentic Self," participants will use the creative process to unblock their genuine self-expression. \$100 for the series of 4, 3/28, 4/4, & 4/11, with materials included. Hampton Art Therapy Studio, 284 Hill Street, Southampton. 631-283-1060 hamptonarttherapy.com

CITIZEN PREPARATION CLASSES

AT ROGERS MEMORIAL LIBRARY

7 p.m., Thursdays through 4/25. Larry Strickland will offer a series of classes for citizen preparation. \$10 book fee. 91 Coopers Farm Road, Southampton. myrml.org

LIVE MUSIC AT MUSE

7-11 p.m. Every Thursday. 16 Main Street, Sag Harbor. 631-899-4810 museintheharbor.com

ADULT BADMINTON AT MONTAUK PLAYHOUSE

7-9 p.m. Thursdays through 4/25, Montauk Playhouse, 240 Edgemere Street, Montauk. Free. Call to register, 631-668-1612

"MOTHERHOOD OUT LOUD" CENTERSTAGE AT SOUTHAMPTON CULTURAL CENTER

7:30 p.m. "Motherhood OUT LOUD" entrusts the subject of motherhood to a collection of celebrated American writers, resulting in a joyous theatrical play. Through 3/24, Thursdays at 7:30 p.m., Fridays & Saturdays at 8 p.m., Sundays at 2:30 p.m. Tickets are \$22, under 21, \$12. 25 Pond Lane, 631-287-4377 scc-arts.org

Send Calendar listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

LETTERS TO THE EDITOR

RUSHING

Dear Dan,

Rush Limbaugh, the incarnation of the McCarthy witch hunts of the 1950s looking for communists under every rock. Anti-American is the only way to describe an individual that incites people who listen to him to rebel against all this country is trying to accomplish. He shows a lack of reverence for the office of President Of The United States, never calling him "President," using only his last name. Disrespectful and willfully ignorant although a man of his inelegance must know he is part of a broadcast insanity that derives huge revenue from inciting listeners though half truths, out lies, bigotry and deception. Shame on you and all of those Fox talking head loonies like you.

Norm Stewart
Aventura, Florida

McCarthy wasn't that fat.—DR

KOCHETY

Dear Dan

I just got around to reading your piece on Ed Koch. You mention that the Hamptons is the "fifth" borough of the city of New York. Do you say that because one of the already long existing five boroughs is so unimportant that it does not deserve to be counted? Or because you are so stuck in the "fifth" borough of Hamptons (except for your vacation time which is often shared with readers) that you have forgotten how many boroughs we actually have in New York City?

I am from East Hampton and Manhattan but born and raised in Queens, which is one of NYC's five boroughs.

Signed, a New Yorker of the first borough,
David Kaminski

Sixth—DR

DO WE PET HORSES OR EAT THEM?

Dear Dan:

Last month, food safety officials in United Kingdom,

France and Sweden found traces of horse meat in ground beef sold across Europe. Massive recalls and lawsuits are ensuing.

Can it happen here? Horse slaughter for human consumption was banned in the U.S. between 2007 and 2011. But now, a New Mexico slaughterhouse is getting approved by U.S. authorities to slaughter horses for human consumption, and a Philadelphia restaurant has already announced plans to serve horse meat.

I marvel at our hypocrisy of rejecting the notion of horse or dog meat on our dinner plates, while condemning cows, pigs and chickens to the same fate. Obviously, we have established special relationships with horses and dogs as our companions, protectors and sports protagonists, rather than as food. But where is the ethical and logical distinction, given that all these animals are endowed by individuality, sentience and an ability to experience the same feelings of joy, affection, sadness and fear that we do?

Fortunately, our health food industry has spared us from having to choose which animals to pet and which ones to eat. Their delicious soy and grain-based meat alternatives are available in every supermarket.

Sincerely,
Brody Warden
Calverton

You can't pet a soybean.—DR

SO CLOSE

Dear Stacy,

I had the pleasure of being interviewed by Mr. Robert Sforza about what a wedding is like in the Episcopal tradition.

Unfortunately from the interview to the page, Mr. Sforza misremembered what I said. I will gladly preside at weddings in different venues, hotels, beaches, vineyards and barns. As an Episcopal priest I am bound by my vows to encourage the couple to take their vows seriously. Therefore, I always set up meetings to encourage them to think about their life together and what it means to live into their marriage

vows. Our tradition takes seriously "for better, for worse, for richer, for poorer, in sickness and in health."

The Episcopal Diocese of Long Island supports marriage equality, which means I can preside at same sex or opposite sex marriages. I would like to make clear that being married "in the Church" means binding your lives together in Christ. It does not refer to the physical location. I have not performed a wedding in a barn on the North Fork but I would be open to it.

Blessings,
Karen
The Rev. Karen Ann Campbell
Christ Episcopal Church, Sag Harbor
631-725-0128

Thanks so much for the clarification.—SD

THANKS

Dear Stacy,

I want to thank you and Stephanie for the incredible feature on Rigoletto. It was so well done and greatly appreciated.

All the best,
Barbara Jo Howard
Guild Hall, East Hampton

That is so nice to hear! When are you going to star in a show at Guild Hall, Barbara Jo?—SD

SHOPPED OVER

Dear Stephanie,

Really enjoyed your Shop 'Til You Drop column last week. I could always use some astrological insights as I shop in the Hamptons.

Rebecca Sommers
Quogue

I'll try to keep 'em coming. Your input is always welcome.—SD

Email your letters to askdan@danspapers.com

KIDS' CALENDAR

For more events happening this week, check out:
 North Fork Calendar pg. 38, Montauk Calendar pg. 41,
 Arts & Galleries Listings pg. 45, Calendar pg. 48

THURSDAY, MARCH 14

DONATE WOOL SWEATERS

10 a.m.-1 p.m. Monday-Friday, Christ Church Parish Hall, 4 E. Union Street, Sag Harbor. Clean wool sweaters in any size, in any state of repair sought for craft projects to support outreach programs. 631-725-0128 christchurchshny.org

RHYME TIME

10-10:30 a.m. The Hampton Library, 2478 Main Street, Bridgehampton. Songs, rhymes, stories and art exploration. Children ages 1-3. Contact Emily Herrick at emily@hamptonlibrary.org 631-537-0015

STORIES, SONGS & PLAYTIME

10:30 a.m. John Jermain Library, 34 West Water Street, Sag Harbor. Librarian Susann will read a short story, do finger plays, sing songs & nursery rhymes, dance with children and put out toys for playtime. Ages 1-4. 631-725-0049 johnjermain.org



March 20 is the first day of SPRING!

WIGGLE AND GIGGLE WITH BOOKS

11:30-noon, East Hampton Library, 159 Main Street, East Hampton. Children will enjoy this interactive time with books as they listen to the words and move with the story. Babies-3 years. 631-324-0222x2 childrens@easthamptonlibrary.org

LEGO MANIA!

3:30-4:30 p.m. The Hampton Library, 2478 Main Street, Bridgehampton. Create anything you like with Legos at the library! A great chance for parents to relax and socialize. Ages 4-10. Contact Emily Herrick at 631-537-0015 emily@hamptonlibrary.org

LEGO & GAMES

Thursdays, 4 p.m. For children in kindergarten and up. Amagansett Free Library, 215 Main Street, Amagansett. 631-267-3810 amaglibrary.org

THE JEANETTE SARKISIAN WAGNER WRITING WORKSHOP FOR TEENS

5 p.m. This is your chance to explore writing outside of the classroom! Sessions will include writing prompts, discussion of craft and technique and constructive group critique. Workshops meet on Thursdays through April. John Jermain Library, 34 Water Street, Sag Harbor. 631-725-0049 johnjermain.org

THE SOUTHAMPTON YOUTH BUREAU'S ACT TWO PROGRAM

6-7:30 p.m. Thursdays, The Hampton Bays Community Center, 25 Ponquogue Ave, Hampton Bays. ACT TWO is a teen theatre troupe that performs short plays about issues teens confront on a day-to-day basis. Ages 13-18. Ongoing registration. 631-702-2421

FRIDAY, MARCH 15

PUPPET PLAY GROUPS

9 a.m. Fridays. Goat on a Boat Puppet Theatre, 4 E. Union Street, Sag Harbor. 631-725-4193 goatonaboat.org

MUSIC TOGETHER BY THE DUNES

9:30 or 10:30 a.m. Fridays. Children's Museum of the East End, 376 Bridgehampton Turnpike, Bridgehampton. For more information contact Ina Ferrara 631-764-4180. For other locations, registration, and schedule, visit mtbythedes.com

SHAKE, RATTLE & ROLL

10 a.m. Fridays. Amagansett Free Library, 215 Main Street, Amagansett. Parents/Caregivers with toddler's 10-36 months olds are invited to join us for an hour of interactive play. 631-267-3810 amaglibrary.org

SHARK DIVE

11 a.m. Daily, ages 12 and up (12-17 must be accompanied by a parent). Long Island Aquarium and Exhibition Center, 431 East Main Street, Riverhead. The Aquarium puts you into a cage in the middle of more than 10 circling sharks! No diving certification necessary. \$155/nonmembers, \$140/members (includes aquarium admission). 631-208-9200 longislandaquarium.com

SOUTHAMPTON CULTURAL CENTER AFTER SCHOOL ART CLASSES

3:30-5 p.m. Fridays, After School art classes ages 4 to 11. 25 Pond Lane, Southampton. 631-287-4377 southamptonculturalcenter.org

SATURDAY, MARCH 16

LEGO CLUB

10 a.m.-noon. Saturdays. Children's Museum of the East End. 376 Bridgehampton/Sag Harbor Turnpike. Construct works of art using the thousands of Legos at the Museum. 631-537-8250 cmee.org

OPEN HOUSE FOR SUMMER CAMP AT ROSS SCHOOL

10 a.m.-1 p.m., Learn about the incredibly popular Summer Camp @Ross program in the Center for Well-Being. For ages 3-14. Ross School, 18 Goodfriend Drive, East Hampton. For more info on the summer camp, call 631-907-5555 or email summcamp@ross.org

LITTLE RED RIDING HOOD PUPPET SHOW

11 a.m. 30 min., Ages 2-7. Complete with changing scenery, music and charming hand puppets, this puppet show will have children ratting on the wolf and cheering Little Red to safety. Tickets are \$10, \$5 for ages 3 and under. 4 Hampton Street, Sag Harbor. Call ahead for reservations, 631-725-4193 goatonaboat.org

BUCKSKILL WINTER CLUB OPEN!

Public skating, skate rentals and sharpening, adult and junior hockey, high school team hockey, lessons, birthday parties, cozy club house, hot chocolate, open fire and more! Check website for hours 631-324-2243 buckskillwinterclub.com

POTTERY WORKSHOP AT THE PARRISH ART MUSEUM

2-3:30 p.m., Series of Saturdays, Also 3/23. For children age 7 and up. Artist and educator Wendy Gottlieb leads this unique study of the cross-cultural history of ceramics, culminating with the production of pottery by students.

Footnotes

Local St. Patty's Day Parades

Montauk's 51st Annual St. Patrick's Day Parade
 Sunday, March 17, 11:30 a.m.
 Step off: Runs up Edgemere Road, and then turns onto Main Street by the IGA.



* Purchase a commemorative mug at the Chamber and have it filled with a delicious soup donated by Montauk's award winning restaurants; all kinds of soups and chowders served.

Hampton Bays

Saturday, March 23, 11 a.m.
 Step off: Hampton Bays Elementary School on Ponquogue Ave. to Montauk Highway, west to the reviewing stand and ending in the Hampton Atrium parking lot.

Space is limited to 10 students. \$120 for the series, \$90 for members. 279 Montauk Highway, Water Mill. 631-283-2118, ext. 130 parrishart.org

ANNUAL STUDENT ART FESTIVAL PART II

Talent from students, grades 9-12, are showcased in Guild Hall's museum, theater and education center, through 4/14. Free. Guild Hall, 158 Main Street, East Hampton. 631-324-0806 guildhall.org

STORY & CRAFT TIME

3:30 p.m. Join for a story and craft, with a different theme each week. Perfect for families. Amagansett Free Library, 215 Main Street, Amagansett. 631-267-3810 amaglibrary.org

ROSS SCHOOL COMMUNITY PROGRAMS PRESENTS AFTERNOONS AT ROSS WINTER 2013

Meet every Saturday afternoon. Under the guidance of Ross faculty and local professionals, students can take courses and workshops in art, art history, horseback riding, ice skating, gymnastics, comic book creation, clay, pottery, fiber fusion, newspaper, theatre arts, hip-hop and world dance. 18 Goodfriend Drive, East Hampton. For the full list of programs, visit www.ross.org/afternoons and to sign up, please call 631-907-5555 or email communityprograms@ross.org

ROSS SCHOOL PRESENTS SATURDAY SPORTS CLINIC

4-6 p.m., through 3/23. Weekly program for ages 6-9. Tennis Pro and Multisport Coach Joao Casagrande will be on the courts for two hours of instructional clinics and games in tennis, basketball and soccer. Drop in \$75, or all 10 weeks for \$500. No tennis on 2/23. 18 Goodfriend Drive, East Hampton. 631-907-5162 ross.org/tennis

BAMBINI BALL FAMILY FUNDRAISER

5-7 p.m. Join Goat on a Boat Puppet Theatre for a fundraiser ball. Wear your most fun and festive costumes. Light dinner, crafts, games, treats, dancing, puppet show and special performance. Tickets start at \$8 for kids and \$35 for adults. "Above" the Goat, 4 Hampton Street, Sag Harbor, 631-725-4193 goatonaboat.org

SUNDAY, MARCH 17

HAPPY ST. PATRICK'S DAY!

SUNDAY STORY TIME

1:30 p.m. East Hampton Library, 159 Main Street, East Hampton. Open up your child's mind with stories from our picture book collections. Ages 3-plus. 631-324-0222

SUNDAY GAMES

3:30-4:30 p.m. Sundays. John Jermain Library, 34 West Water Street, Sag Harbor. Get away from TV screens and challenge your friends or family to a friendly board game competition. Ages 3-9. 631-725-0049 johnjermain.org

Send Kids' Calendar listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

SIMPLE ART

See what's
cooking now.

FOOD & DINING

SIDE DISH
Where to save
while dining out.

Montauk Restaurant Review: Harvest

BY KATE MAIER

The family style portions at Montauk's most heralded fine food establishment, The Harvest, are more than ample. The practice of food reviewing is a gravely serious endeavor and the occasion of our visit happened to be the birth date of this reviewer's darling significant other, Rick, so we consciously ordered...a lot. Let it be duly noted that, even in the case of Harvest's "half portions," a relatively new addition to the perennial menu, the chances of bringing home leftovers are extremely high. Come prepared to eat.

In high season, Harvest is a favorite among locals and visitors alike, but in wintertime the already cozy atmosphere takes on a particularly special aura. Even on a Saturday night in the dead of winter, the place is abuzz with locals, and for those of us who live here it is nearly impossible to reach one's table without giving pause to say hello to at least three groups of friends and acquaintances.

The restaurant is well staffed, and I am well acquainted with most, including executive chef Jake Williams, who has manned the helm at Harvest for more than a decade. His lovely wife Sherry was our server for the evening. An extrovert and an artist, Sherry's exuberant nature makes her a fun and entertaining accompaniment to a meal.

An added benefit to dining at Harvest in the off-season is the inclusion of several discounted wines on their extensive wine list. We made our way

through two bottles of Merlot, but I insisted on kicking off the meal with a French Martini I had spied on the cocktail list. Sufficiently frothy and not overpowered by Chambord, it was a fine way to start.

Each table is equipped with a selection of classic and chili-infused olive oil. Warm, crusty squares of bread with deliciously soft insides are offered alongside an ample portion of shaved Romano.

Rick's appetizer came in the form of an absurdly huge portion of lamb ribs, braised to perfection, garnished with scallion and topped with a soy reduction with hints of ginger and garlic. With the smoky flavor of lamb, the ribs were delightfully charred on the outside, but soft and buttery on the inside.

My local bay scallops were sweet and warm, lightly coated in cornmeal and served alongside a salad of diced tomato with onion and cilantro. An additional accompaniment was the light and crispy spinach—so well disguised that I had to ask Sherry what it was. Jake, if you teach me to make that spinach I could very easily spend a full day in front of the television devouring it.

For the entrée, I ordered the Lobster Provencal special. With the meat already shelled to eliminate any work on my part, I set about the task of making



Family style to make you smile

a dent in the huge portion of classically presented lobster, linguini and fresh herbs. I failed miserably.

Rick ordered skirt steak, which is a pain to cook on account of its paper-thin quality. Happily, Jake and his crew nailed it, once again. The tender meat was deliciously marinated and topped off with a generous slab of butter infused with garlic and tomato, and served alongside lighter fare—a salad of arugula with red onion and shaved manchego. Assuming

we might need potatoes to go along with the steak, we had ordered a side of garlic mashed, which arrived nearly whipped, smooth and buttery. More than enough to feed a family of six.

I am not much of a dessert person but Harvest's list had a few more-than-mouth-watering selections I wish I'd the room to try, including crème puffs stuffed with gelato, and tiramisu, which I could only imagine would be presented as a whole pie.

The ice cream sandwich—vanilla gelato wedged between ultra thin crispy wafers and smothered in fresh fruit and chocolate sauce was, well, a tremendous amount of work to finish—and well worth every bite.

Harvest on Fort Pond, 11 South Emery St., Montauk, 631-668-5574, harvest2000.com

MUSE
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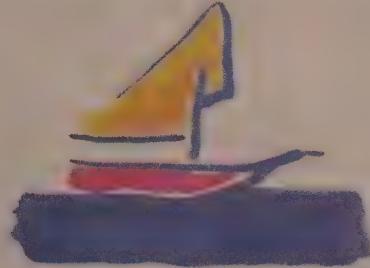
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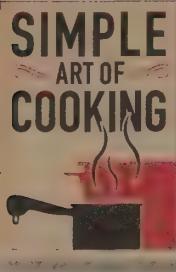
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Catch - Hot Potato!

BY SILVIA LEHRER



I adore pasta, I delight in rice, but like the Irish, I'm passionate about potatoes and wrote an entire chapter about it in my e-book, *The Simple Art of Cooking*. Potatoes were introduced to Europe in the fourteenth and fifteenth centuries from Peru, where they originated. Ireland was one of the first of the European countries to recognize and cultivate the potato. Unfortunately, this "bread of the poor" would one day lead to the terrible potato famine of 1846 in Ireland, when the entire year's crop was lost.

Whether you're cooking corn beef and cabbage, poached salmon or an Irish stew for St. Patrick's Day, here are potato sides to augment your menu. A casserole of potatoes and onions has origins in Parma, Italy, and memories of trips abroad. Do-ahead spinach stuffed baked potatoes is a well-seasoned inspiration from Harrod's in London. Classic gratin of pureed potatoes and parsnips incorporates half & half and grated Gruyere for a bit of richness. These potato recipes have origins other than Ireland, but as we've often heard, "Everyone's Irish on St. Patrick's Day."

CASSEROLE OF POTATOES WITH ONIONS

This tasty casserole has origins in Parma, Italy.

Serves 6

2 pounds Yukon Gold or all-purpose potatoes
2 tablespoons extra-virgin olive oil
1 tablespoons unsalted butter

1 very large yellow onion, trimmed and thinly sliced

1/4 cup chopped flat-leaf Italian parsley

Kosher salt and freshly ground pepper

1/2 to 3/4 cup chicken broth, preferably homemade

To serve: Garnish with coarsely chopped parsley, optional

1. Cut the potatoes into 1/2-inch thick slices and soak in a bowl of cold water.

2. Meanwhile, melt oil and butter in a 10-inch skillet. When butter foam subsides, add onion and sauté for 3 to 4 minutes until slightly tender but not colored. Add parsley and stir to mix. Drain the potatoes and layer them over the onions, seasoning each layer with salt and pepper. Add the broth, cover the skillet and cook without mixing or stirring the potatoes for about 15 minutes. Add more broth as needed. By that time the potatoes should be cooked, soft but not mushy, and the broth completely absorbed. Serve hot from the pan or transfer to a warm serving platter. Sprinkle over extra parsley if desired.

Adapted from Giuliano Bugialli's *Parma*, 2005

SPINACH STUFFED BAKED POTATOES

A savory and simple twice-baked potato is an inspiration from Harrod's in London.

Serves 4

2 large Russet potatoes
1 1/2 tablespoons unsalted butter
2 pounds fresh spinach, heavy stems removed and rinsed in several changes of lukewarm water
Kosher salt

1/8 teaspoon freshly grated nutmeg

Light sour cream for garnish (optional)

Preheat oven to 400°F.

1. Prick potatoes in several places with a fork or a skewer and place on a baking sheet. Bake in preheated oven for 50 minutes to 1 hour depending on size. Remove from oven and cut potatoes in half lengthwise. Carefully scoop out the pulp into a mixing bowl and reserve shells. Mash the warm pulp in a potato masher or put through a ricer. Add butter, mashing until butter melts.

2. While the potatoes are baking, cook spinach in the water that clings to its leaves after the final rinsing. Cover pan and bring to a simmer. Cook 3 minutes and remove from heat. Drain spinach but do not squeeze very dry, leaving in a bit of moisture. Chop spinach coarsely, season with salt and nutmeg to taste and add to the mashed potatoes. Taste to adjust seasoning.

3. Scoop potato/spinach mixture into reserved shells, mounding them smoothly. Place potatoes in buttered baking dish. Can be done ahead to this point.

4. Preheat oven to 375°F. Bake stuffed potatoes for 25 to 30 minutes. If desired, serve with a dollop of sour cream.

Visit DansHamptons.com to view Silvia's recipe for *Gratin of Potatoes and Parsnips*.

Visit Silvia's website at savoringthehamptons.com to read her blogs and more recipes.

Local Savory Bites...

BY AJI JONES



Rowdy Hall in East Hampton has introduced new menu items for lunch and dinner. New items include pancetta and provolone sandwich with crispy pancetta, melted provolone, arugula and fig jam on ciabatta with baby field greens (\$14.50); corned beef grilled cheese with cheddar and caramelized onions on pumpernickel with French fries (\$14.50); and local cod with warm baby spinach and lentil salad with smoked bacon lardons (\$15). The restaurant is open seven days beginning at noon 631-324-8555

Bistro 72 in Riverhead serves dinner daily from 4 p.m. Select menu offerings may include smoked short ribs with Long Island red wine reduction, white cheddar polenta, baby spinach and candied bacon sticks (\$32); pan seared Atlantic sea scallops with green scallion beurre blanc, roasted tri-color baby potatoes and steamed asparagus (\$28); and hoisin shellacked Long Island striped bass with risotto cake and mashed butternut squash (\$28). 631-369-3325

The Patio at 54 Main in Westhampton Beach serves dinner daily beginning at 4 p.m. Menu items may include house made pappardelle with braised steak ragu (\$24); grilled chicken breast with balsamic onions, pan fried Yukon potatoes and demi glaze (\$25); and grilled whole branzino with broccoli rabe and lemon oregano jam (\$36). 631-288-0100

Harbor Bistro in East Hampton is open for dinner Thursday through Sunday from 5 to 10 p.m. Select entrée offerings may include sesame seared yellowfin tuna with steamed rice, wonton crisps, soy drizzle and wasabi beurre blanc (\$32); pan roasted Crescent Farm duck breast with crisp potato-fennel latke, rosemary apple compote and port cherries (\$27); and chicken fettuccini with artichokes, fresh tomatoes, spinach and basil-chicken broth (\$22). 631-324-7300

East Hampton Grill in East Hampton opens daily for dinner at 5 p.m. Dishes may include chicken meatballs and spaghetti with fresh tomato sauce and reggiano cheese (\$17); slow roasted barbecue ribs with hand-cut French fries and coleslaw (\$28); and wild mushroom meatloaf with house Worcestershire, whipped potatoes and sautéed spinach (\$18).



Corned beef—a carnivore's delight

631-329-6666

Tweeds Restaurant in Riverhead will celebrate their Irish heritage for St. Patrick's Day on Sunday, March 17 for lunch and dinner. The restaurant will serve traditional Irish dishes and regular menu items, which may include grilled veal chop with mushroom sauce (\$36); grilled bison T-bone steak with mashed shallot butter (\$36); and grilled bison filet (\$46). 631-208-3151

Hamptons Restaurant Week is set to take place from Sunday, April 7 through Sunday, April 14. Participating restaurants will serve a three-course prix fixe menu all night, except Saturdays when it may only be offered until 7 p.m. Participating restaurants include **Fresno** in East Hampton, **Bobby Van's** in Bridgehampton and **red|bar brasserie** in Southampton. The full list of participants can be found online at hamptonsrestaurantweek.com. 631-329-2111

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Restaurant Review: The Cookroom

BY GENEVIEVE HORSBURGH

Walking into The Cookroom, I felt as if I had stepped onto the set of the Food Network's *Diners, Drive-Ins and Dives*. The Cookroom is a small, retro-style diner car, complete with aluminum siding, and although it doesn't look like much on the outside, on the inside you'll find a bustling, successful diner, family-owned and operated for about five years now. Located a little off the beaten path in Middle Island, this hidden gem—open for breakfast and lunch—has its dedicated regulars—many stopped to tell me how great the place is, that they come here all the time, and to offer me suggestions on what to eat. You just don't get that kind of following anywhere.

On a Saturday morning in early March, The Cookroom was packed. We sat at the counter while waiting for our table and chatted with Debbie, the diner's manager. Debbie's best friend is The Cookroom's owner, affectionately known as "Granny Annie." Debbie's two daughters, Erin and Lacey, were working the floor, and all three women were incredibly kind and welcoming. I could tell that these ladies love what they're doing—working together to create a warm, friendly atmosphere while serving giant portions of your diner favorites—some with delectable twists.

Debbie insisted that I try their Oaty Oat pancakes, so of course I ordered that. The bigger-than-my-head pancakes (a stack of three!) are made with real fruit and healthy oats, topped with apples and cinnamon. With just a drizzle of syrup, each bite was pure bliss. The pancakes were warm and moist, with texture from the oats and apples sneaking in here and there to tease my senses. I can tell why this is one of Debbie's favorites—it's not only meltingly delicious, but healthy!



Erin, Debbie and Lacey keep customers coming back for more!



The Cookroom's Egg Sliders with homemade cheddar buns!

G. Horsburgh

Catching my eye on the menu were the Egg Sandwich Sliders, made with The Cookroom's own, made-fresh-daily, cheddar buns. Yes, please! Two (sort of) miniature sandwiches shared the plate with a heaping pile of potatoes. The sliders were made with an egg cooked to my liking, with a stack of grilled Canadian bacon and a slice of American cheese melting through everything. They were the best little egg sandwiches I've ever had, and the cheddar buns really make the dish. They are moist, tangy and scrumptious.

We also had to try another diner staple—sausage gravy over English muffins, topped with fried eggs. The sausage gravy was surprisingly sweet, from the onions I would imagine, and in order to fully appreciate this you have to get everything on one forkful and have at it. It's a filling, manly-man dish. Did I mention the huge portions? These guys don't mess around—they want you to leave completely full and satisfied.

Another Cookroom specialty we were told we

had to try by many of our fellow diners were the Red Velvet pancakes—yes, they've done it! The decadent cake is more like dessert, with a drizzle of some delectable cream cheese glaze and topped with strawberries—it was beautiful to see and heavenly to eat.

Oh, and I can't forget to mention that they serve their juices in little mason jars—I love those little rustic touches. The Cookroom gets the prize for best nostalgic diner I've ever been to—and I can't wait to go back and try the ABC Omelette, with Avocado, Bacon and Cheddar—yum! I also saw some pretty crazy-looking French Toast dishes, some stuffed with blueberries, others topped with bananas and walnuts. I'd also like to try their ginormous burger platters for lunch one day, too. Maybe I'll see you there!

The Cookroom is located at 25 Middle Country Road, Middle Island, and is open for breakfast and lunch daily 6 a.m.–2:30 p.m., offering specials daily, thecookroomrestaurant.com, 631-696-4260

A Guide to Local Favorites

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BRIDGEHAMPTON AND SAG HARBOR

BOBBY VAN'S

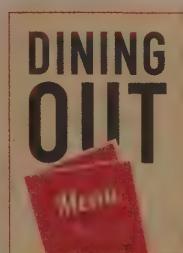
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RIVERHEAD, EAST QUOGUE, WESTHAMPTON

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TWEED'S

Continental \$\$

Located in historic Riverhead, Tweed's Restaurant & Buffalo Bar in the J.J. Sullivan Hotel serves the finest local food specialties and wines representing the best L.I. vineyards. Open 7 days for lunch and dinner. 17 E. Main St. **631-208-3151**, tweedsrestaurant.com.

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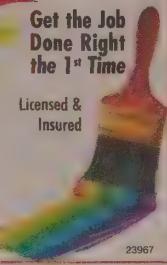
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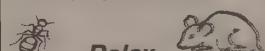
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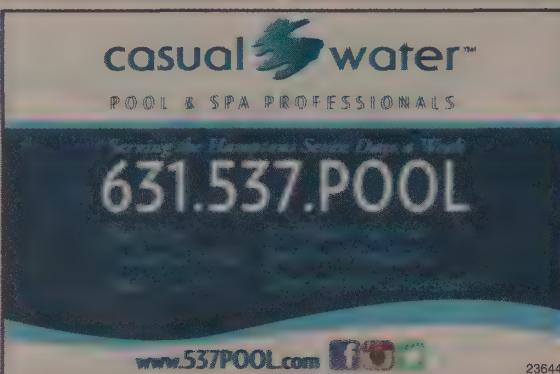
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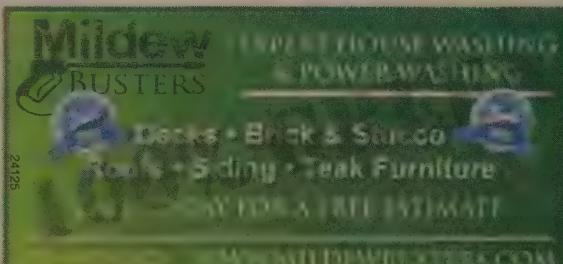
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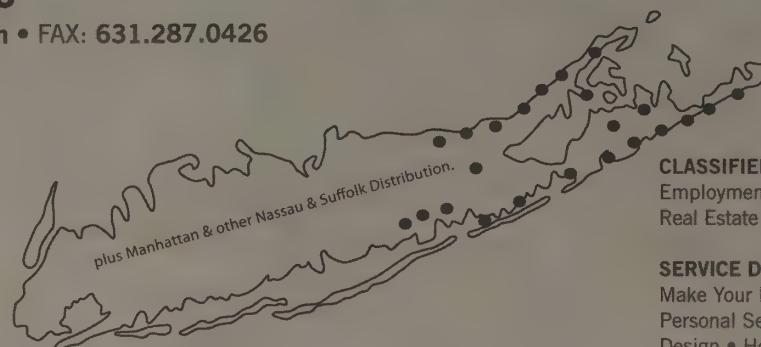
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Bridgehampton: New construction, 4 BR, 4 baths, gunite heated pool, 2 car garage. MD- LD \$80,000. 631-921-9595

EAST HAMPTON, Dune Alpin Sunny, contemporary 2 BR plus sleeping loft. New Kitchen, 2.5 Baths; AC, pool and tennis. Bike to ocean. Walk to Red Horse. MD- LD \$46,000/ Yearly possible. Owner: (212)228-9678; (631)537-7519

MONTAUK 4 bedroom + loft, 3.5 bath, new home. Large open plan with great light. View @ <http://blacktiekw.wix.com/glenmore-mtk> Aug- LD \$40,000. 305-849-6556

Sag Harbor Village Gem! 3 BR, 2.5 baths, fireplace, garage, amenities. Year round \$49,500. MD- LD \$36,500. July \$17,000; August \$19,000. 917-684-5967

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Summer Rentals

Sag Harbor Summer Rental convenient to Village, Ocean or Bay. 3-4 Bedrooms, 2.5 baths plus outdoor shower. Large private 1 acre yard with heated gunite pool. 1 level, no stairs, open living, dining, kitchen area. Perfect for entertaining. Email: evelynne@optonline.net or call 631-725-3080 for info and pictures.

Morley Agency
38 Hampton Road
Southampton, N.Y. 11968
631 283-8100
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Southampton Village- Cozy Summer Cottage! Walk to Main Street and train, convenient to all, 3 bedrooms, 1 bath, private yard. (Internet #98559) MD- LD \$22,000

Southampton Waterviews- Bay-To Ocean Panorama! Spacious Post Modern, fireplace, 5 bedrooms, 4 baths, central air, balconies, terrace, pool. (Internet #90944) MD- LD \$49,000

Southampton Village Great Location, Tastefully Decorated, Immaculately Maintained! Cathedral living, fireplace, 4 bedrooms, 4 baths, central air, deck, heated pool. (Internet #98816) MD- LD \$65,000

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Westhampton Beach: 5 BR, 3 bath, post modern oceanfront beauty on Dune Rd. Available June, July, August. Stephanie Geffken, Town & Country Homes of L.I. 631-360-6484

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Classified Deadline
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SAG HARBOR: SHARE Beautiful home near beach. \$1,200/ inclusive. Long or short term. References. 917-626-5459

Out of Town

Maui Hawaii, family friendly beach house, sleeps 8, walk to all. Available 7/2013, \$8,000. 808-205-3995.

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Homes

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Homes

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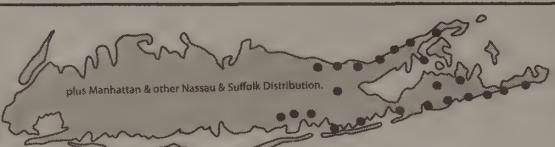
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Talking Real Estate with Judi A. Desiderio, T&C

BY KELLY ANN KRIEGER

Guiding and supporting clients through one of the most important decisions they will make in a lifetime is something that comes naturally to East End's Town and Country Founder, Judi A. Desiderio and her T&C team. With offices in East Hampton, Bridgehampton, Westhampton Beach, Montauk, Mattituck, Southold, Sag Harbor, North Sea and of course the celebrated Southampton office, which just opened its brand new space on Hampton Road, T&C is a prominent force in the real estate market on the East End of Long Island.

I recently had the good fortune of chatting with Judi as she offered a first-hand, introspective discussion of her vision, recent successes and what Town and Country represents.

What makes Town and Country an important presence in the Hamptons?

T&C is the only real estate firm servicing all of the Hamptons, the North Fork and Shelter Island that is owned and operated by local industry veterans. Such depth of knowledge and experience is unparalleled and is raising the bar for all others. Having tenure and a proven track record uniquely positions T&C to have connections and in-depth information that is not always readily available to others.



Courtesy Town and Country

New Town & Country offices on Hampton Road, Southampton

Tell us about the new Town and Country location in Southampton.

T&C's new Southampton location is managed by Nancy McGann, a 33-year veteran in Southampton real estate as well as a Southampton Village Board member. Nancy has amassed the expertise to best manage power brokers, and her affection for Southampton gives her an overview beyond the brokerage business. The space is more than double our original location. We have been holding confidential interviews since construction began, but our business model is built on "Less is More." Having the right agents versus the maximum number of agents truly enhances the T&C clientele experience. We currently have 21 seasoned professionals and have the ability to add just a few additional services.

Where do you see the market headed in 2013?

2013 should be the best year for East End real estate in many years. The recovery has now evolved to a new emerging market.

How does Town and Country differ from other

real estate firms?

A company owned and operated by successful professionals from within is something no other firm can attest to. Our local and regional connections run deeper than any other. When you combine such insight and connections with global reach and the best technology available, you have success for buyers, sellers, investors, tenants and landlords.

Tell us about a few notable listings and sales?

We are pleased to be uniquely positioned to service the full range of our locals—from our beautiful \$45M exclusive on Further Lane and the farms and

vineyards on the North Fork to our exclusive White's Drug Store building on Main Street in East Hampton or the sweet cottage in Noyac—our range of markets and services is one-of-a-kind.

Town and Country has built a strong business and gained a remarkable reputation. With a new branding and ad campaign designed by Burkhardt, LTD, NYC and growing locations, there's no limit to their success, just endless possibilities.

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\$3,200,000 | Pam Jackson 631.384.1277



SHINNECOCK 3 Br, 2 Bth home with flexible living space, large kitchen with granite countertops, living room with fire place, large extension, full finished basement, radiant heat, wood floors and 1 acre lot with separate finished garage, perfect for a car enthusiast. Exclusive **REDUCED**

\$565,000 | Rob Florio 631-702-2000



EAST HAMPTON - LANDFALL - NW WOODS 3 bed 2 bath with walls of glass revealing a bright and sun-filled interior. Nestled between Cedar Point Park and Gardiners Bay with just the right amount of space for entertaining or your East End Retreat. Exclusive

\$689,000 | Claudia LaMere 516.983.6344



HAMPTON BAYS Leave your landlord behind! This raised ranch is situated on a half acre and features an eat-in-kitchen, living room, den, three bedrooms and two full bathrooms. Large side and back yard offer endless potential and privacy. Close proximity to Mechutt Beach and ocean beaches. Co-Exclusive

\$279,000 | Karen Gil 516-982-2034



SOUTHAMPTON Large five bedroom home completely updated w/wood floors, granite & stainless kitchen, office/artist studio with separate entrance, skylights, custom blinds, porch, large patio and deluxe doggie den. Room for pool. Exclusive. **REDUCED**

\$899,000 | Pam Jackson 631.384.1277



HAMPTON BAYS Beautiful home with 2177 square feet and an open and sunny floor plan. 5 bedrooms, 3 bathrooms, fireplace, in-ground pool, full basement, large .46 lot size and plenty of room for summer fun and entertainment. Exclusive.

\$425,000 | Karen Gil 516-982-2034



EAST QUOGUE EASY LIVING California inspired ranch with an open floor plan. Featuring 3 bdr, 1 bath, full basement and large .55 lot size. First time homebuyers, did you know you may be able to purchase this home with a 2% down payment? Call today to see if you qualify! Exclusive.

\$359,000 | Pam Jackson 631.384.1277



SOUTHAMPTON Great opportunity to become a homeowner! Features include 3 br, 1.5 bths, hardwood floors, fireplace, office/den, partially finished basement with walk-out garage, and pool. For an interior peek check out the video http://youtu.be/M2V_oulutFA Exclusive. **REDUCED**

\$459,000 | Claudia LaMere 516.983.6344



SOUTHAMPTON VILLAGE ESTATE SECTION On 1.15 acres south of the highway, this 4 bedroom home features a living room, kitchen, dining, and an unfinished room over the attached 2 car garage. Great investment to renovate or reconstruct.

\$3,500,000 | Ron Holthaus 631.848.7262



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Lori LaMura 631.723.4415



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WESTHAMPTON WATERVIEW

Westhampton. Three bedroom, 2 bath, well-kept creekfront contemporary. Half acre of lovely property, walk to village. Exclusive. \$849K WEB# 13220

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NEAR NORTHWEST BEST BET

East Hampton. Well maintained 4+ bedroom, 3 bath, den, dining room, eat-in kitchen, 2-car garage, room for pool and close to all. Exclusive. \$799K WEB# 18790

Michelle Tiberio 631.907.1514, Andy Volet 631.907.1451



STEPS TO VILLAGE

East Hampton. Four bedrooms, 4 baths, main floor master suite which can be a separate apartment, garage, pool, and more. Exclusive. \$739K WEB# 46630

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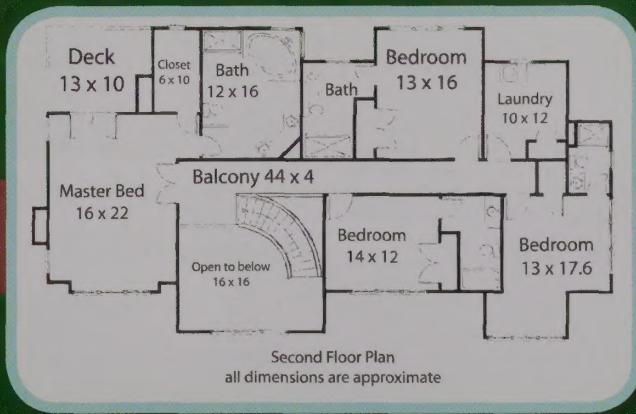
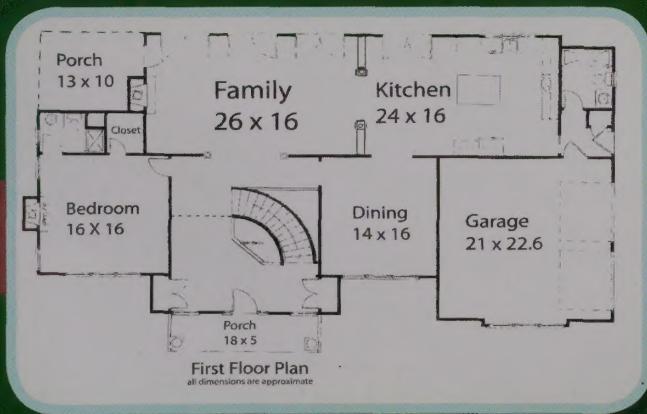


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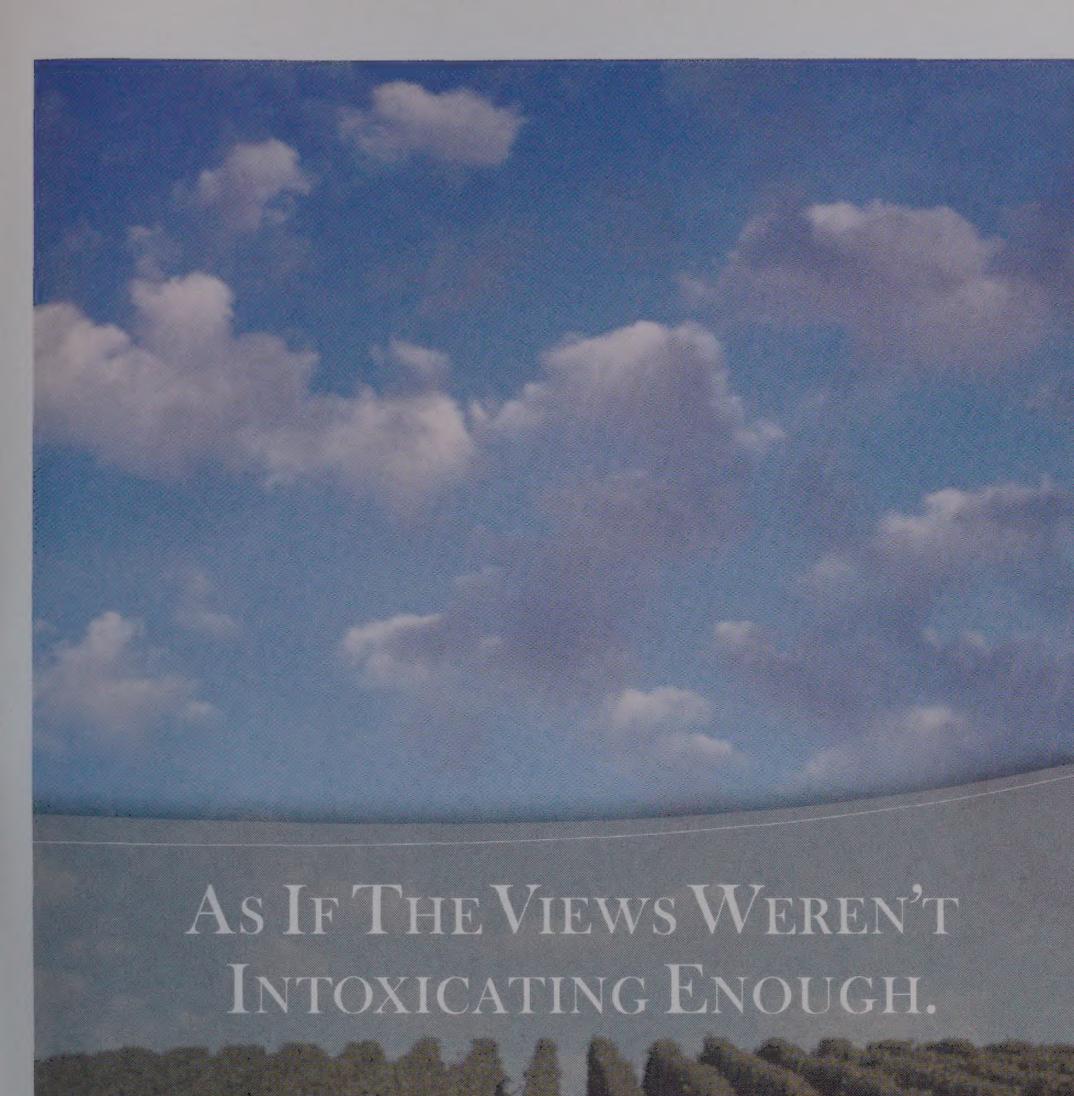
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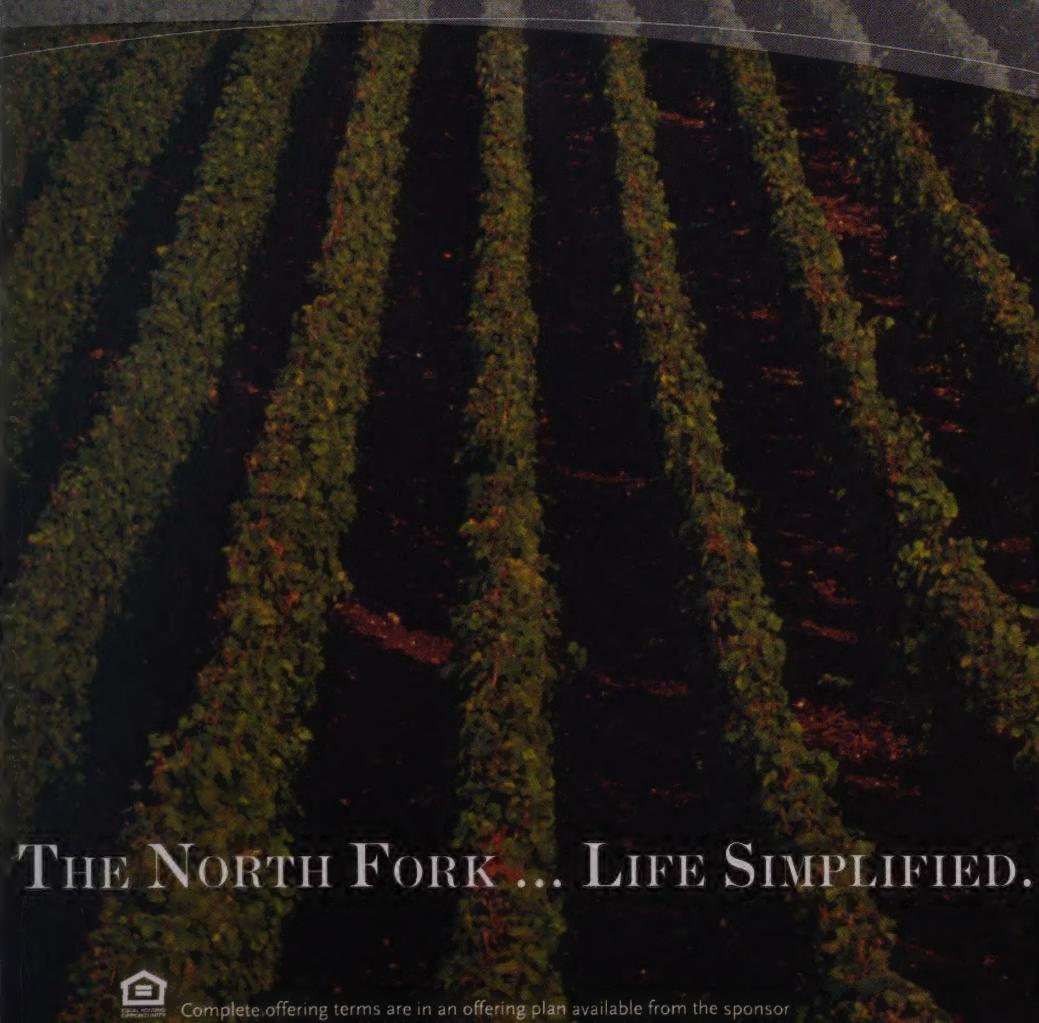
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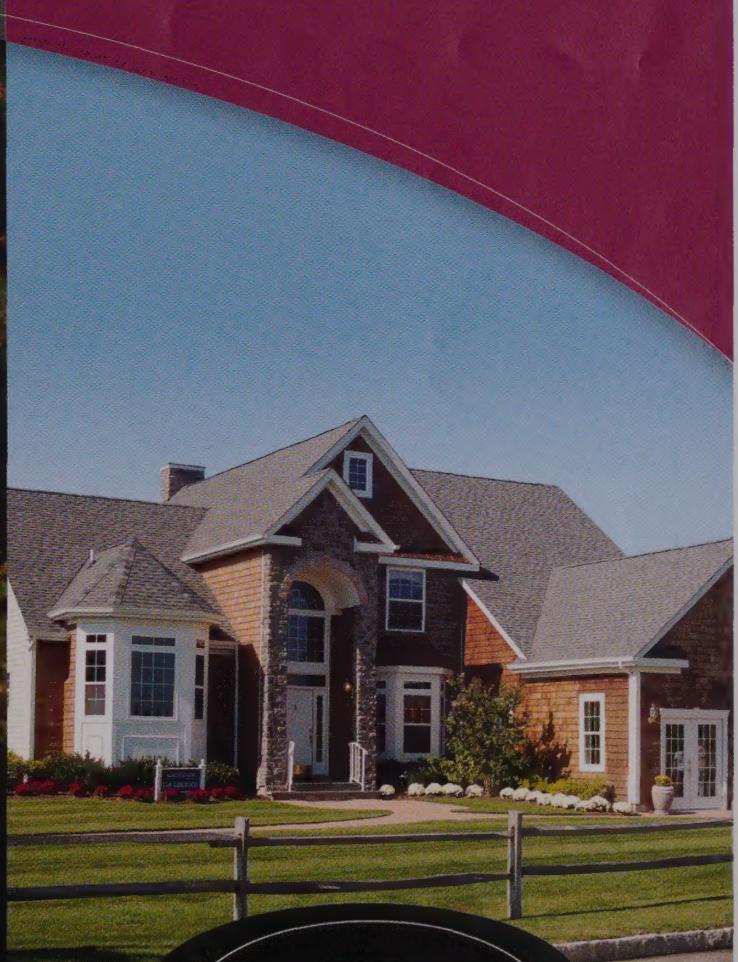
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